

new Basement

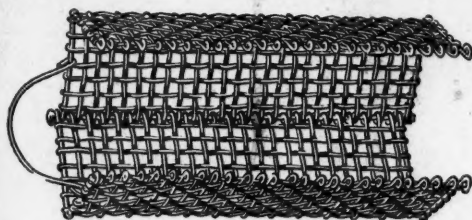
THE NATIONAL PROVISIONER

CHICAGO AND NEW YORK

Copyright, 1925, by The National Provisioner, Inc.
Title Registered in U. S. Patent Office.

JUNE 13, 1925

Published every Saturday by The National Provisioner, Inc., Old Colony Bldg., Chicago, Ill.
Entered as second-class matter, Oct. 8, 1919, at the postoffice at Chicago, Ill., under the act of March 3, 1879.
Subscription Price: United States, \$2.00; Canada, \$4.00; All Foreign Countries in Postal Union, \$5.00



The Perfection Two Pin Sausage Mold

Square Loaf Sausage—Molded in a Two Pin Perfection Sausage Mold

will save you money in your sausage-making. Consider its simple use.

Get complete information by writing today to

Sausage Mold Corporation, Inc.

918 East Main St.

Louisville, Ky.

Established 1857

Rohe & Brother

Pork and Beef Packers and Lard Refiners

Curers of the Celebrated
"REGAL" Ham, Breakfast
Bacon and Shoulder.

Manufacturers of the
Famous Brand "PURITY" Lard.

Goods for Export and Home
Trade in any Desired Package.

Export Office
344 Produce Exchange

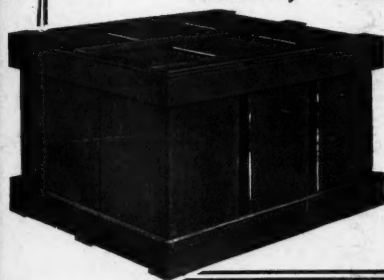
NEW YORK

Main Office
527 West 36th Street

PACKING HOUSES:
534 to 540 W. 37th St. 539 to 543 W. 39th St.
547 to 549 W. 35th St.

THE MODERN BOXES

Nabco, Veneer, Wire-bound Boxes for Strength—Security



Save in Freight Save in Handling
Save in Nails Save in First Costs

Send us your specifications now and
we will prove to you how to save from
25 to 40% in traffic charges.

NATIONAL BOX CO.

General Offices:

38th and Racine Ave.

Chicago, Ill.

Plants:
Chicago, Illinois
Natchez, Mississippi

Eastern Offices:
712 Liberty Bldg.
Philadelphia, Pa.



"NIAGARA BRAND"

Genuine Double Refined Saltpetre (Nitrate of Potash)

and

Double Refined Nitrate of Soda

BOTH COMPLYING WITH ALL THE REQUIREMENTS OF THE B. A. I.

MANUFACTURED BY
Established 1840

BATTELLE & RENWICK

80 MAIDEN LANE
NEW YORK

Minced Ham or Sausage is a Seasonable Product

See directions
for making on p. 26

Down Thru the Years

THE name Brecht has consistently stood for practicability--efficiency and economy in Butchers and Packers Supplies.

Coupled with dependable international service these qualities have created a lasting faith and confidence in Brecht products.

Come to Brecht with your problems. Let us cooperate with you in building for greater things in the industries to which our mutual efforts are given.

THE BRECHT COMPANY

Established 1853

Cass Avenue Saint Louis, Mo.

Branch Offices

New York
Chicago
San Francisco
Philadelphia
Kansas City
Pittsburgh
New Orleans

Foreign Branches

Buenos Aires
Liverpool

Brecol Mechanical Refrigeration.

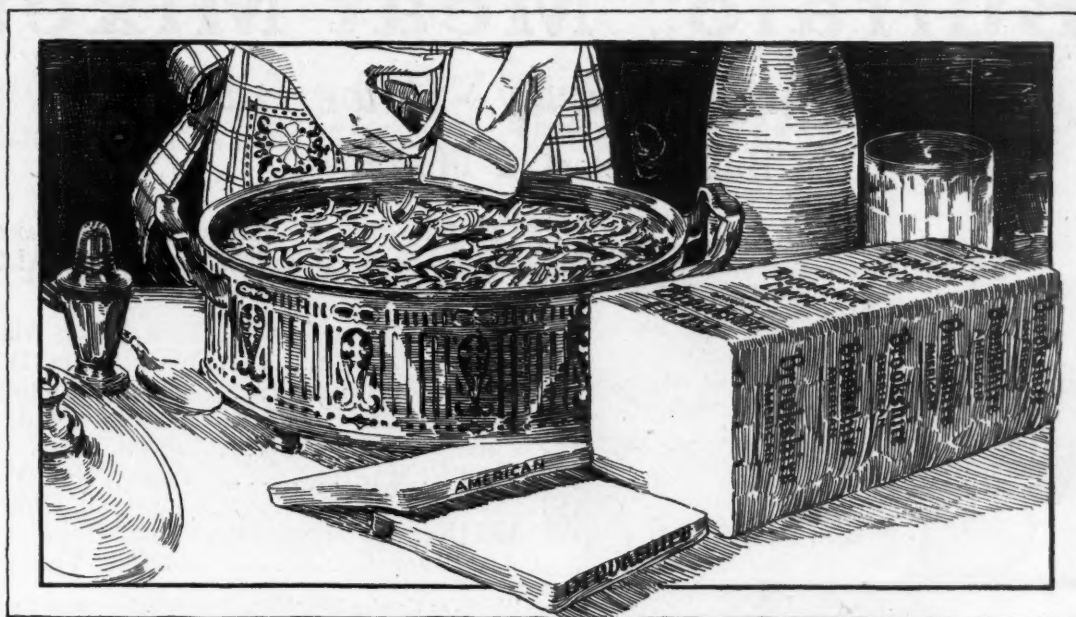
The Brecol Line of Cooling Rooms and Freezer Display Counters.

The Crescent Line of Sausage Making Machinery.

The Brecht Line of Lard Pails.

Complete equipment for Butchers and Packers.

"We keep faith with those we serve"



Here's the Loaf Cheese That Stands the "Cooking Test"

Brookshire Loaf



THAT is the supreme test of a loaf cheese, and one that proves the outstanding quality of Brookshire. It has the same fine cooking qualities as bulk cheese, does not become lumpy or stringy, and retains its natural fine flavor.

That quality will appeal to your customers, if you'll tell them about it, because cheese is being used more and more as an ingredient of cooked dishes.

Brookshire Loaf is made by an improved and entirely new method that preserves the fine flavor of the selected bulk cheese from which it is made. Five delicious varieties—American, Pimento, Swiss, Brie-Denzer, Brick—in five-pound loaves, foil-wrapped and entirely rindless.

If you are not handling Brookshire, send your initial order today; you'll be pleased with its quality and its profit possibilities.

The Brookshire Cheese Co.
Plymouth ~ ~ ~ Wisconsin

6 Harrison St., New York City

Distributed by

A. H. Barber & Co., Chicago

J. H. Wheeler Co., Plymouth, Wis.

A. D. DeLand Co., Sheboygan, Wis.

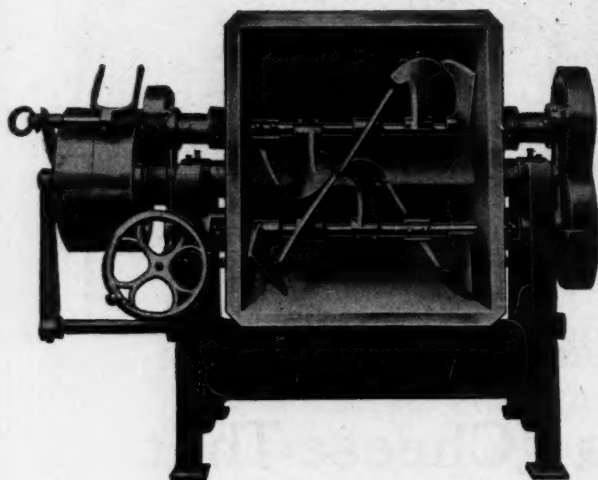
Winnebago Cheese Co., Fond du Lac, Wis.

AMERICAN — PIMENTO — SWISS — BRICK — BRIE-DENZER

"Buffalo" Meat Mixer

Strong -- Sturdy -- Powerful

Built to last a life-time



The following prominent sausage makers have recently installed The "BUFFALO" Meat Mixer

Tuscaloosa Packing Co.. Tuscaloosa, Ala.
 Jos. Phillips Co..... Washington, D. C.
 Armour & Co..... Chicago, Illinois
 Schluderberg-Kurdle Co. Baltimore, Md.
 Cudahy Packing Co.... Lowell, Mass.
 Fred E. Moch..... Albany, New York
 Theo. Gutscher Co..... Cleveland, Ohio
 Val Decker Packing Co.. Piqua, Ohio
 Armour & Co..... Norfolk, Va.

Write for Catalog Illustrating New Grinders, Meat Cutters and Mixers

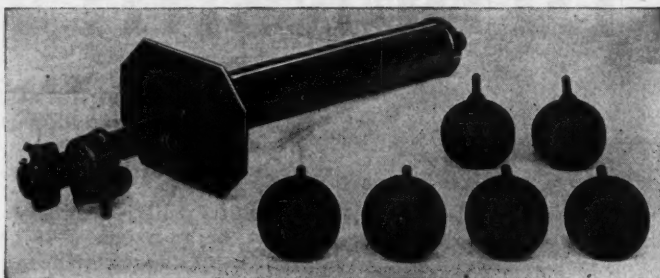
JOHN E. SMITH'S SONS CO.

51 Broadway, Buffalo, New York

Patentees and Manufacturers.

This is our Packers' Special Outfit. It consists of one special torch and six legend brands carrying the standard lettering "U. S. INSP. & PSD." together with your establishment number.

The price complete is \$24.75



Plenty of Heat for Quick Branding

The Everhot is the only branding equipment that gives you plenty of heat—1980 degrees at your service all the time.

This high temperature keeps the brand hot even while marking refrigerated meats. The Everhot can be used continuously—no need to stop to heat the brand.

Write or wire for all the details.



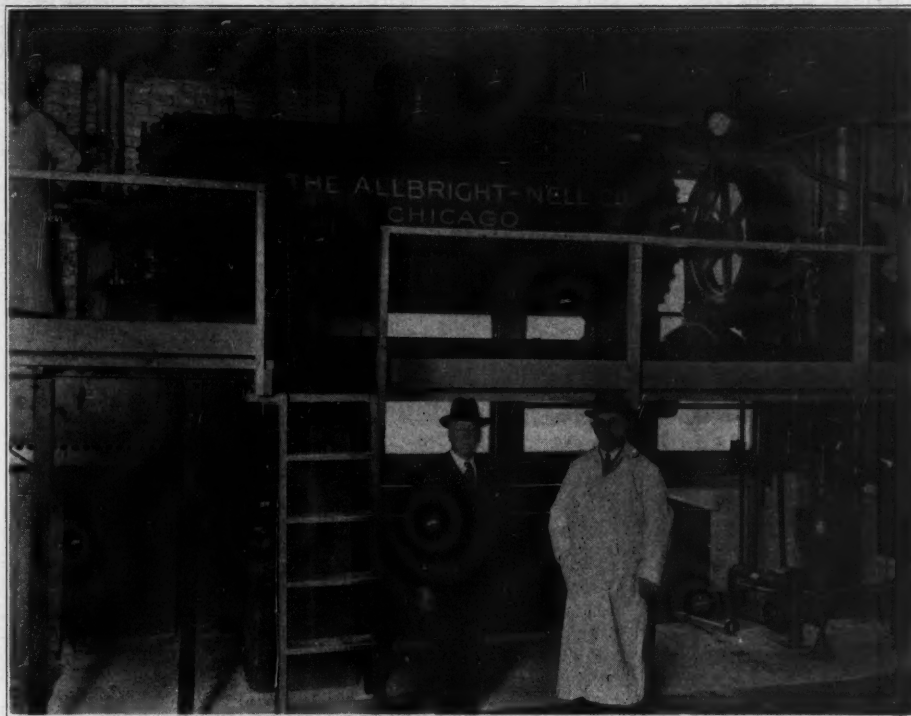
EVERHOT
America's Brand Makers
EVERHOT
 MANUFACTURING CO.
 MAYWOOD, ILLINOIS

QUALITY

ANCO

SERVICE

Laabs Sanitary Rendering Process



Patent Pending

W. B. Albright

Geo. Maier

**Laabs Sanitary Rendering Unit—In Daily Operation at Plant of
Maier & Co., Chicago, Ill.**

A sensible and practical method for reduction of **Animal Products**.

Recovers Fats and Oils and obtains the Proteins and Mineral Salts in a sweet and highly salable condition.

Fats and Oils made by the Laabs Pro-

cess are not burned or injured.—Are prime in color and flavor and bleachable.

Proteins and Mineral Salts are perfectly sterilized and can be fed to animals with highest results.

Process Patents Applied For—We will enforce our rights against all infringers.

—We Guarantee Satisfaction to Users—

Sole Manufacturers and Sales Agents

THE ALLBRIGHT-NELL CO.

5323 So. Western Boulevard

CHICAGO, ILLINOIS

The "Enterprise" No. 1156 Chops 3,000 Pounds an Hour

For the sausage maker or packer who desires this capacity, here is the ideal chopper.

The distance from ring to floor is 26½ in. Permits carrier to be run under chopper.

Fitted with 7½ h. p. motor, it is a fast, power machine.

The No. 1156 is economical to operate and high in production efficiency.

Four plates furnished with each machine, one fine, one medium, one coarse, and one knife for cutting fat. Also three knives and one fat knife.

No matter what your chopping problems may be "Enterprise" experts can help you.

Our fifty years' experience is at your disposal.

Send for catalog showing the entire "Enterprise" line.

**THE ENTERPRISE MFG. CO., OF PA.,
Philadelphia, U. S. A.**

No. 1



"Red Hot" Meat Brander

*Saves heat
time
trouble*

in branding your skin meats



No. 18 for
Inspection
Legend Work

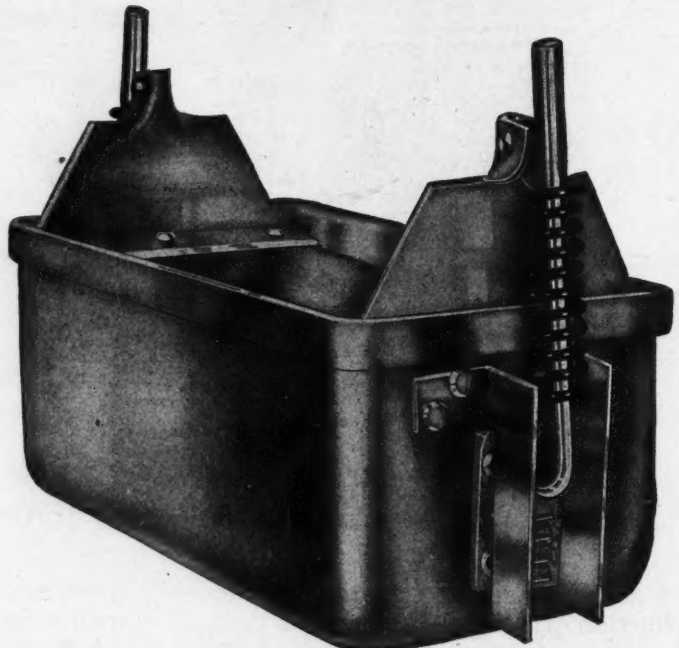
*This new type of electric
brander does the work bet-
ter and with less bother
than anything you have
used before.*

Give it a trial!

Geo. J. Schneider Mfg. Co.
2533 Hillger Ave.
Detroit, Mich.

Jordan Square Ham Retainers

Improved Spring Type



Patent Applied For

This retainer has been on the market for several years, and one of its best recommendations are the imitators that have recently come on the market.

This retainer is seamless, making it easy to clean. The spring arrangement keeps ham under pressure while cooking.

Hundreds of Satisfied Users. Write for our special price and offer.

Beware of imitators of the Jordan Square Ham Retainers.

Manufacturers of a full line of Packing House Machinery and Equipment.

The Packers Machinery and Equipment Co.

1400 W. 47th St., Chicago, Ill.



The Simplest Way to
Clean Hogs

See

"BOSS" Jumbo Dehairer

For Small and Large Hogs at
Armour and Company
Union Stock Yards, Chicago

"BOSS" Jumbo is the simplest, most durable
and efficient Hog Dehairer for largest ca-
pacities with least cost to operate and main-
tain.

Baby, Grate, U, Jumbo "BOSS" Hog Dehairers

Clean Hogs the Cleanest, the
Fastest and the Cheapest

Capacities:

40 to 1000 hogs per hour.

Over 400 are in use now.

Lately we have added to

Our Super U Bars

with 8 Belt Scraper Stars on one
shaft between them,

Our "BOSS" Jumbo Bars

with 16 Belt Scraper Stars be-
tween them, on 2 shafts

U BARS, being stationary, do not
wear. In conjunction with Belt
Scrapers, they convey the hogs
through the machine, thus doing
away with the machinery and power
all others require for conveying hogs
through cleaners.

Jumbo
Bar



THE CINCINNATI BUTCHERS' SUPPLY CO.

CHICAGO BRANCH
3907-11 S. Halsted St.

Killing
Outfits

Manufacturers
"BOSS" Machines

Sausage & Rendering
Outfits

Factory and Main Office: 1972-2008
Central Ave., CINCINNATI, OHIO



Millions of These Packages—

are used annually for sausage meat. Adopted by the leaders in the packing industry. The most attractive and practical package. Your name and brand printed in one or more colors directly on package. Sizes: one ounce to ten pounds. Send for samples and package suggestions.

KLEENKUP

the package
that sells its contents

MonoService Co.
NEWARK NEW JERSEY



Protect the Product

HY-GLOSS Paraffining Process is unexcelled, is used by the leading Oleo Manufacturers of the country and attracts the attention of the discriminating buyer.

**NATIONAL
Carton Company**
JOLIET, ILL.



There Are Reputations at Stake

Your product may be the best that exacting production can produce. But if it reaches the ultimate consumer in just the least bit inferior condition there is dissatisfaction. Your reputation as a manufacturer is at stake.

Guard against this emergency. Protect your product with K. V. P. Genuine Vegetable Parchment and Waxed Wrappers. They make the package. Write for samples today.

Kalamazoo Vegetable Parchment Co., Kalamazoo, Mich.

"It is Not in Mortals to Command Success, but We'll Do More—Deserve It"



The UNITED STATES CAN Co. CINCINNATI

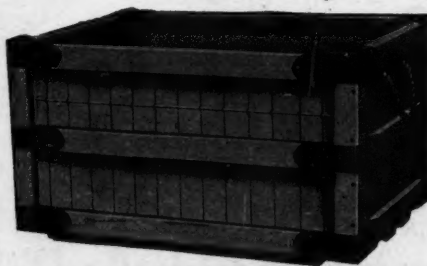
Manufacturers of
Lithographed Lard
Pails, Cans and Sheet
Iron Lard Drums

Our customers are
our best advertise-
ment

We originate and
design labels that will
sell your goods

Write us for complete information

Reduce your delivery costs



by using durable, sanitary

Wagon and Truck Baskets

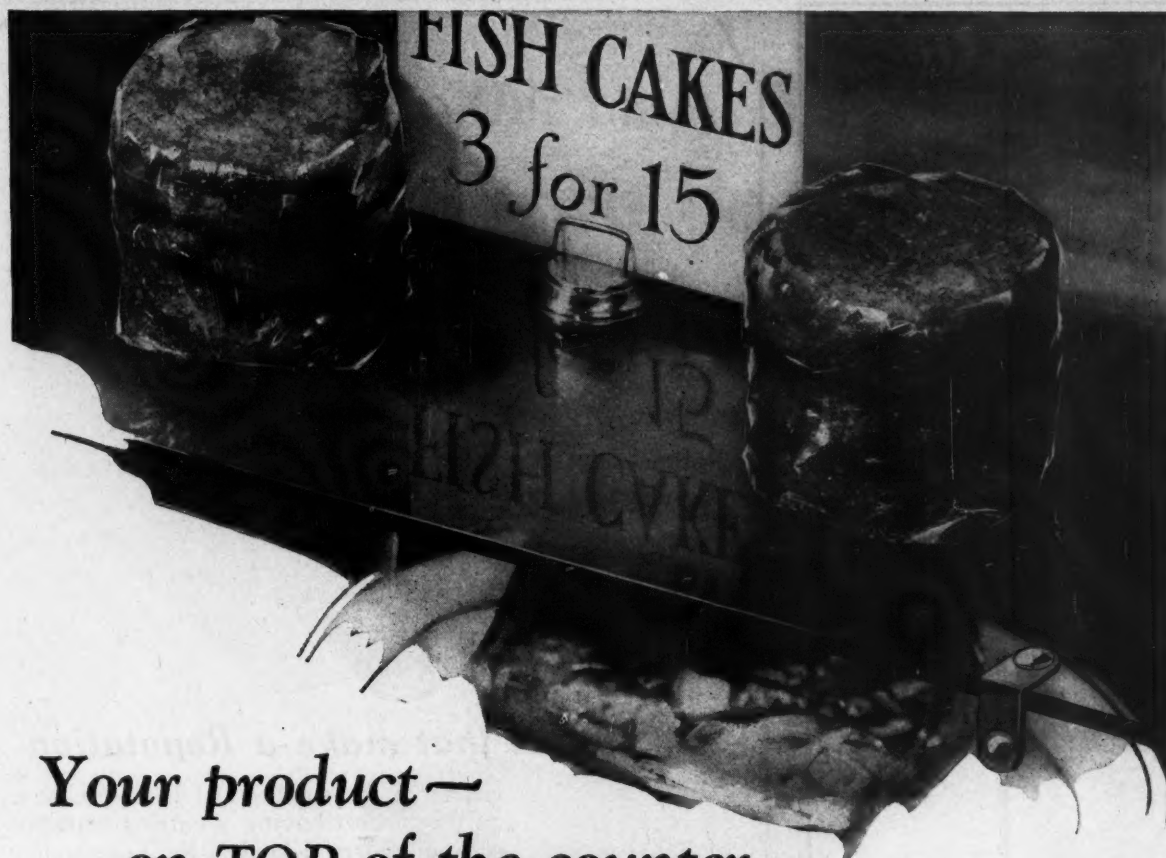
Easily cleaned and good
for hundreds of trips.

Write for prices

ANDERSON BOX & BASKET CO.
Incorporated
Henderson, Ky.

Packing House Chemists

CHEMICAL & ENGINEERING CO - Manhattan Building - CHICAGO, ILL.



Your product— on TOP of the counter

NOT inside the counter; not back on a shelf—
but right on top of the counter! That's the
place for your product to meet the buying public.
That's the position your product will occupy if it's
wrapped in transparent, protective Cellophane.

Retailers feature Cellophane-wrapped articles for
special displays and sales—visible, quick-selling,
attractive units, kept sanitary on the open counter
by the protective Cellophane wrap.

Create new units, and let Cellophane put them on
top of the best counters everywhere.

Cellophane is a new
wrapping material—
unusual because it's
absolutely transpar-
ent. It is strong,
impervious to grease
or dirt, and comes
in many colors and
embossed patterns.

*Send for samples of Cellophane. See for your-
self the unique display value it gives your product.*

DU PONT CELLOPHANE CO., Inc.

Sales Offices: 40 West 40th St., New York City

Plant and Executive Offices: Buffalo, New York

Canadian Agents:

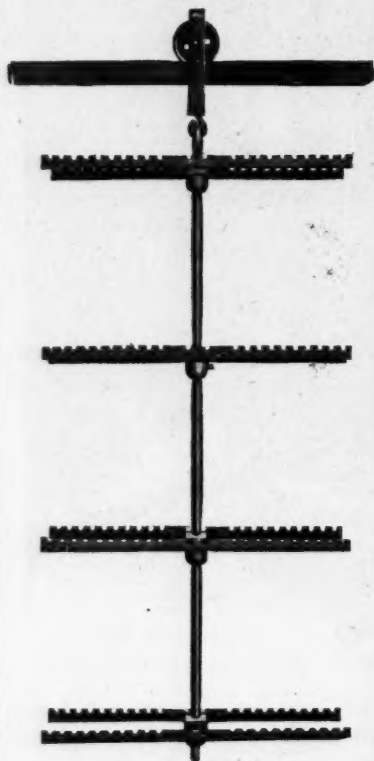
WM. B. STEWART & SONS

64 Wellington St., W., Toronto, Canada

**DUPONT
CELLOPHANE**

Ham and Bacon Tree

Number 12



Made up in 2, 3 or 4 stations, 32 in. long by 12 in. wide, adjustable arms, with either single or double trolley, as desired. Weight 80 lbs.

Can be furnished in malleable iron.

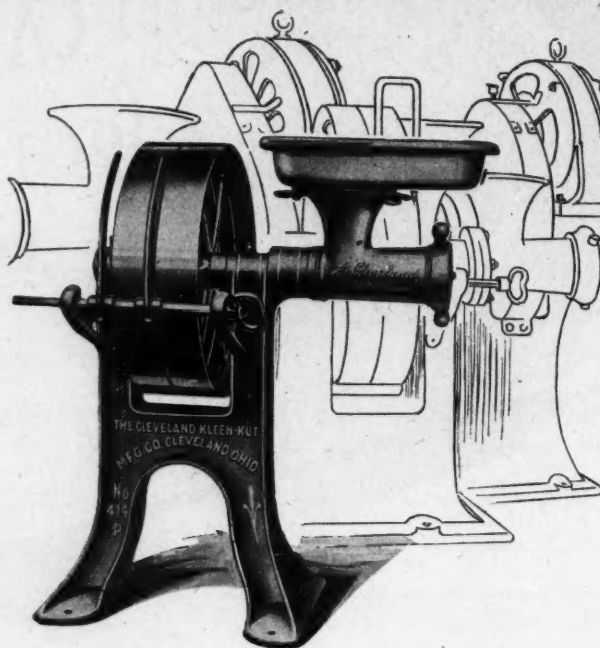
B.F. Nell & Company

620 West Pershing Road

Chicago

Illinois

The Guide for the Buyer will be found on pages 62 and 63



It's Results that make a Reputation

Power or Electric, from the smallest KLEEN-KUT, a $\frac{1}{3}$ H. P. machine, to the largest having a cutting capacity of 8,000 pounds per hour, every KLEEN-KUT embodies features that assure trouble free operation.

These advanced features pertain to patented ideas developed that KLEEN-KUT may serve you longer and at the same time serve you better. Their performance has always been efficient and reliable.

THE CLEVELAND KLEEN-KUT MFG. CO.
CLEVELAND, OHIO, U. S. A.

CLEVELAND KLEEN-KUT

Leading Butchers' and Packers' Supply Houses and Jobbers anywhere will gladly supply details.

Kramer Patented Hog Dehairing Machines

Have Timed Conveyor Hog Control
Capacities 50 to 1,000 Hogs per Hour

L. A. Kramer Company

111 West Jackson Blvd.

Chicago, Ill.



New

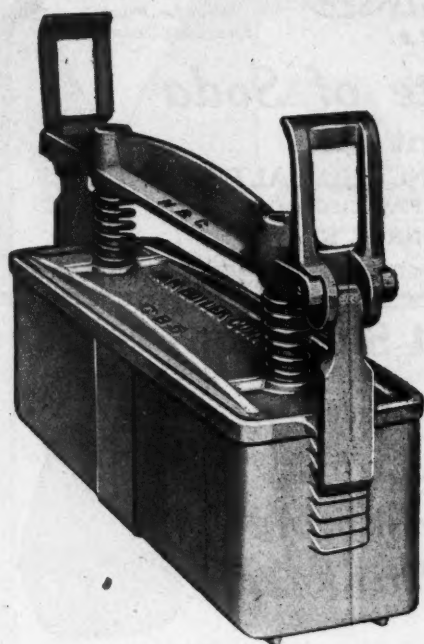
SANITARY HOTTMANN

TWIN-SCREW FOUR-BLADE

CUTTER and MIXER

Used by the World's Best Sausage Makers. Improves all sausages. Increases yields. Reduces costs. Guarantees results.
Write THE HOTTMANN MACHINE CO., 3323-3343 Allen St., Philadelphia





Our Latest Achievement in Corn Beef Cooking

The CB-5 for Corned Beef Splits

Capacity 15 pounds

Constructed of cast aluminum, with the yielding spring pressure. Equipped with a new patented eccentric ratchet affording greater leverage.

Produces a superior product heretofore unequalled in flavor and appearance. Reduces shrinkage considerably over other methods, thus paying for itself in a short while.

Product



The Improved Adelmann Foot Press

For the convenience of those using a large number of our boilers daily, we have designed this foot press.

Will give the proper pressure, insuring uniform hams, and improves their appearance greatly.

Saves labor. Increases production.

Of simple but durable construction, easily operated, made to stand hard usage.

Ham Boiler Corp.

1762 Westchester Avenue

New York

Factory, Port Chester, N. Y.



REX BRAND
The King of Nitrates

Double Refined Nitrate of Soda
Prompt Shipment

STAUFFER CHEMICAL CO. SAN FRANCISCO SALT REFINERY
 CHAUNCEY, NEW YORK SAN FRANCISCO, CALIFORNIA
 CHICAGO OFFICE: 79 WEST MONROE ST.

Complies with
B. A. I. Requirements Write for Prices
Immediate Deliveries

**CORK
INSULATION**

There is a good reason why experienced engineers, architects, and owners have been favoring us with their business and why they specify "Crescent" (100% pure) Corkboard.

Write for complete information.

United Cork Companies
 Plant at LYNDBURST, N. J.
 BRANCH OFFICES

New York, N. Y.	Pittsburgh, Pa.
Philadelphia, Pa.	Chicago, Ill.
Cleveland, Ohio	Boston, Mass.
	St. Louis, Mo.
	Baltimore, Md.

AGENTS

Seattle, Wash.	Milwaukee, Wis.
----------------	--------------------

The Stockinet Smoking Process

Saves
**Labor
Trimming
Shrinkage**

Smoke Your Meats in Stockinets and Get Uniformity, Sanitation,
SQUARE Butts and Appearance

To get large sales, your Mr. Quality should have the assistance
of Mr. Stockinet appearance.

Numerous Packers Throughout the Country Are
Why Not You?

For Further Particulars Write or Phone
Thomas F. Keeley, Licensor
 516 East 28th Street, Chicago, Ill. Telephone Calumet 0349

KAESLIN BROTHERS
 Designers and Manufacturers of
**Packing House Equipment
and Overhead Track Systems**

**Killing Floor Equipment
Sausage Machinery
Butcher Supplies
Smoke and Steam Houses
Cages and Trolleys
Scales and Conveyors**

30-32 W. West Street
Baltimore, Md.

The "UNITED" Improved Sausage Mold

Identify your product by using the improved patent clasp lettered mold. Branded products always sell best. "United" lettered molds are practical, inexpensive and effective.

Mold furnished with or without letters.

Mold is electrically welded at every intersection of wire. Construction is superior to any other on market. Ingenious clasp eliminates use of pin for fastening mold closed. Not necessary to tie sausage to mold. Bars welded across bottom hold sausage securely during smoking process.

If your jobber cannot supply you write us direct.

United Steel & Wire Co.
 Battle Creek, Mich. Atchison, Kans.

The "UNITED" product uniform size sausage. Increased sales and profits are results from branded meat put up in this form.

"Words Never Have Nor Ever Will Describe Taste or Flavor"
 Write for full particulars on our

Decorticated Black Pepper
 Used in More Than 100 Large Packing Establishments

The Woolson Spice Company Toledo, Ohio
"Spices Ground Up to a Certain Standard—Not Down to a Certain Price"

No. 2

MATHIESON Chemicals

Mathieson Anhydrous Ammonia

PROMPT deliveries in standard 50, 100 and 150-lb. cylinders from the following warehouse stocks:

ATLANTA, GA.

National Bonded Warehouse Company

BALTIMORE, MD.

Marshall Rieha, Inc., 1417 Thames Street

BUFFALO, N. Y.

Pierce & Stevens, Inc., 710 Ohio Street

CHARLESTON, S. C.

Charleston Warehouse & Forwarding Co.

CHARLOTTE, N. C.

Mathieson Alkali Works (Inc.), Commercial National Bank Bldg.

CHATTANOOGA, TENN.

Chattanooga Warehouse & Cold Storage Co.

CINCINNATI, OHIO

Hilton Davis Co., 4609 Eastern Avenue

COLUMBIA, S. C.

Columbia Brokerage & Storage Co.

COLUMBUS, OHIO

Meckstroth & Brinker, 106 W. Spring Street

DALLAS, TEXAS

Dallas Transfer Company

FAIRMONT, W. VA.

W. C. McAdoo

FORT SMITH, ARK.

O. K. Storage & Transfer Co.

JACKSONVILLE, FLA.

H. J. Redavata, 220 Duval Building

KANSAS CITY, MO.

Barada & Page, Inc., 2018 Guinotte Avenue

KNOXVILLE, TENN.

Knoxville Fireproof Storage Company

LITTLE ROCK, ARK.

Terminal Warehouse Co.

LYNCHBURG, VA.

Lynchburg Storage Co.

MEMPHIS, TENN.

Tennessee Terminal Warehouse Co.

NASHVILLE, TENN.

Nashville Warehouse & Elevator Co.

NEW ORLEANS, LA.

R. J. McMillan, Title Guarantee Building

NEW YORK CITY

A. P. Miller Supply Co., 441 W. Sixteenth Street

NIAGARA FALLS, N. Y.

Mathieson Alkali Works (Inc.)

PHILADELPHIA, PA.

Mathieson Alkali Works (Inc.), 525 Widener Bldg.
Baker & Gaffney, Delaware Ave. and Green St.

PROVIDENCE, R. I.

Mathieson Alkali Works (Inc.), Hospital Trust Bldg.

PHILLIPSDALE, R. I.

Sunlight Chemical Corp.

RALEIGH, N. C.

Carolina Storage & Distributing Co.

RICHMOND, VA.

Harwood Bros.

ST. LOUIS, MO.

G. S. Robins & Co., 511 S. Second Street

WICHITA FALLS, TEXAS

Greene Brothers

WILMINGTON, N. C.

S. S. Southgate & Co.

Your inquiries and orders will receive prompt attention at any of the above points or at our General Offices in New York City.

We also supply Aqua Ammonia, 26°, in standard 110 gal. drums.

The **MATHIESON ALKALI WORKS Inc.**
250 PARK AVE. NEW YORK CITY

PHILADELPHIA CHICAGO PROVIDENCE CHARLOTTE

*Caustic Soda~Liquid Chlorine
Bicarbonate of Soda
Anhydrous Ammonia*



*Soda Ash~Bleaching Powder
Modified Virginia Soda
Aqua Ammonia*

Deal Direct with the Manufacturer

MANUFACTURERS
Poultry Foods
Tallow and Oils

BUYERS OF
Beef Cracking
Calf Skins

CONSOLIDATED BY-PRODUCTS CO.

West Philadelphia Stock Yards

30th and Race Streets

Philadelphia, Pa.

MANUFACTURERS
Beef, Sheep and Hog Casings
all Descriptions
Beef Wensands a Specialty
IMPORTERS OF
High Grade Hog and Sheep
Casings

BORCHMANN & STOFFREGEN Sausage Casings

546 West 40th Street
New York - N. Y.

BECHSTEIN & CO.

SAUSAGE CASINGS

CHICAGO: 723 West Lake Street

LONDON: 5 St. Johns St., Smithfield, E. C.

NEW YORK: 50 WATER STREET

Telephone No. 1251 Broad

OPPENHEIMER CASING CO.

Importers and Exporters of

New York
London
Hamburg

SAUSAGE CASINGS

CHICAGO, U. S. A.

Toronto
Wellington
Buenos Aires
Tientsin

Sheep Casings
Hog Casings
Beef Casings

California By-Products Co.

IMPORTERS

EXPORTERS

Main Office
2667 San Bruno Ave.
SAN FRANCISCO

Eastern Branch
508 West 43rd St.
NEW YORK

M. BRAND & SONS SAUSAGE CASINGS

FIRST AVE. AND 49th ST.

NEW YORK

S. OPPENHEIMER & CO. Sausage Casings

Chicago, 2700 Wabash Ave.
Hamburg 8—Luisen Hof

London, 47 St. John St., Smithfield
73 Boulcott St., Wellington

96-100 Pearl St., New York

Tel. Rhineland 4817
THE AMERICAN CASING CO.
Importers and Exporters
SAUSAGE CASINGS and SPICES
401-3 East 68th St. New York City

EARLY & MOOR, Inc.

Importers **SAUSAGE CASINGS**
139 Blackstone Street

Exporters
Boston, Mass.

NEW YORK BUTCHERS' SUPPLY CO., Inc.
**SAUSAGE CASINGS AND
SUPPLIES**
513 Hudson St., NEW YORK, N. Y.

M. ETTLINGER & CO., Inc.

Importers, Exporters and Cleaners of Sausage Casings. A large
stock of all kinds of casings constantly on hand

Established 1903

12 COENTIES SLIP, NEW YORK

PHONE GRAMERCY 3865
Schweisheimer & Fellerman
IMPORTERS and EXPORTERS OF
Sausage Casings
Selected Hog Casings a Specialty
Ave. A, cor. 20th St., New York, N. Y.

THE INDEPENDENT CASING & SUPPLY COMPANY

1335-1347 West 47th St., Chicago

Gerckenstwierte 2, Hamburg

SAUSAGE CASINGS

IMPORTERS

EXPORTERS

Los Angeles Casing Co
714-16-18 Ducommun Street
LOS ANGELES, CALIFORNIA
Sausage Casings & Supplies
Tennis and Musical Strings

Sausage Casings HARRY LEVI & COMPANY

842 WEST LAKE STREET

Importers and Exporters

CHICAGO

The Irish Casing Co.
Manufacturers, exporters, importers
SAUSAGE CASINGS
Arbour Hill, Dublin, Ireland
Sheep Casings a Specialty

Massachusetts Importing Company

Importers **HIGH GRADE SAUSAGE CASINGS** Exporters

**Direct Importers of Russian, Persian, Chinese Sheep
78-80 North Street and Hog Casings BOSTON, MASS. U. S. A.**

**Smoking and Cooler
SAWDUST**

Any Quantities & Deliveries

SAWDUST SALES COMPANY

19th & Clearfield Sts., Phila., Pa.

J. H. BERG CASING CO.

Importers

Sausage Casings

Exporters

946 W. 33rd St.

Chicago, Ill.

THE CASING HOUSE

Prime Quality

Hog—

Beef—

Sheep—

Casings

BERTH. LEVI & Co., Inc.

ESTABLISHED 1882

NEW YORK
BUENOS AIRES

CHICAGO
HAMBURG

LONDON
WELLINGTON

Patent Casing Company

617-23 W. 24th Place, Chicago, Ill.

*We buy and sell all kinds of
Sausage Casings*

Our Specialty:

Sewed Casings manufactured
under Sol May Methods

The Pioneers of Sewed Casings

SAUSAGE CASINGS

THE BRECHT COMPANY

ST. LOUIS

NEW YORK

ESTABLISHED 1853

BUENOS AIRES

HAMBURG



CASINGS PRODUCE CO., Inc.

80½ Pearl St. New York City

TEL. BROAD 2520

*Cleaners and Importers Sheep
and Hog Casings.*

E. E. SCHWITZKE, Pres.

British Casing Co. Ltd.

Sydney, Australia

14 Casing Cleaning Factories
throughout Australia

Brokers:

E. G. James Co.

140 W. Van Buren
Street,
Chicago, Ill.

AUSTRALIAN

Sheep and Beef

CASINGS

Dried Gut



BEEF, HAM and SHEEP BAGS

We Manufacture all kinds of Stockinette
Cloth and Bags for Covering Meat

WRITE US FOR INFORMATION AND PRICES

Wynantskill Mfg. Company

TROY, N. Y.

Fred K. Higbie Supply Co., Rep., 630 N. Michigan Ave., Chicago, Ill.

See page 61 for Classified Advertisements.



Immediate Deliveries from
New York or New Orleans
Chicago or Baltimore

Complies with all
Government Regulations

A Refined Nitrate of Soda of Highest Quality

NITRATE AGENCIES CO.
104 Pearl St., NEW YORK CITY

The Most Efficient
Meat Curing Agent

Sole Selling Agents for
W. R. GRACE & CO.
NEW YORK, N. Y.

Write for

Hickory **SMOKED SALT**

Curing
Information

SMOKED PRODUCTS COMPANY
100 to 120 Culvert Street, Cincinnati, Ohio

A. C. Wicke Mfg. Co.

Reliable Butcher Fixtures and Supplies
Special attention given to cork and cement refrigerators
Cold storage installations and complete market equipment

NEW YORK CITY

Salesrooms:
207 East 43rd St.
Vanderbilt 8676

Main Office and Factory:
406 East 108th St.
Atwater 0880

Bronx Branch:
774 Brook Ave.
Melrose 7444



Furnished in
Cypress or
Fir.

Vats & Tanks

For Use in Meat Packing and
Allied Industries

For curing, soaking, scalding, chilling and
various other uses. Can furnish any size and
special tanks and vats for miscellaneous uses
as required.

Prompt delivery on receipt of order

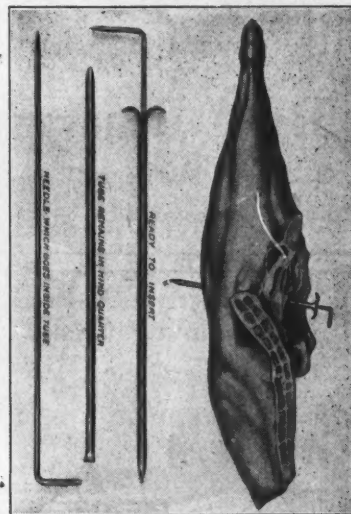
Kalamazoo Tank & Silo Co. Kalamazoo,
Michigan

Tank Builders Since 1867

Thomson & Taylor Company

Recleaned Whole and Ground
Spices for Meat Packers
CHICAGO, ILLINOIS

Prevent Sour Rump Joints Use BROZ JOINT AERATOR



Patented in U. S. and Foreign Countries

Made of Monel Metal, they last forever
If your butcher supply house does not handle them,
we will supply you direct.
BROZ JOINT AERATOR
840 Sansome St., San Francisco, Calif.

Codes: Cable Phone
Cross Address "T.E. HANLEY" Yards 1414
Bentleys Yards 1515

T. E. HANLEY & CO.

Sheep, Beef and Hog Casings

**Certified Sausage Casing
Color**

Sausage Flour

Office and Factory
40th Street and Packers Avenue
UNION STOCK YARDS
Chicago, Ill.

Wire or Write Your Offerings and
Inquiries

PATERSON PARCHMENT PAPER CO.

PASSAIC, NEW JERSEY

Write us for information and prices on

H. & H. Electric Back Fat Splitter
 United Improved Sausage Molds
 H. & H. Electric Scribe Saw
 Calvert Bacon Skinner
 Adelmann Ham Boilers
 Jelly Tongue Pans
 Maple Skewers
 Knitted Bags
 Beef Calf
 Sheep Ham

Best & Donovan

332 South Michigan Blvd.
 Chicago, Ill.

**Standard 1500-lb.
 Ham Curing Casks**



Write for Prices and Delivery
Bott Bros. Mfg. Co. WARSAW, ILLINOIS

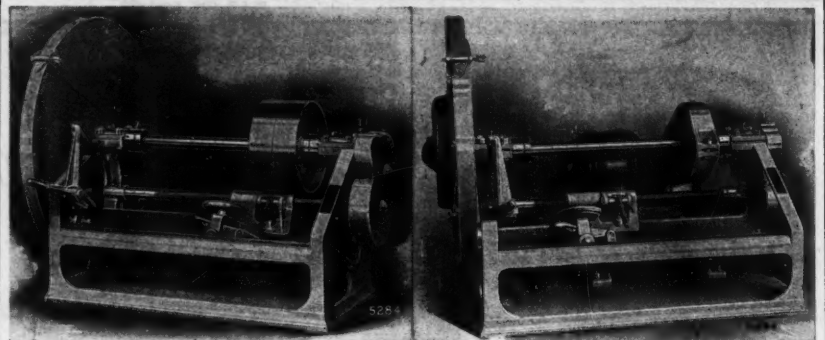


When you think of
Baskets
 THINK OF

LIGHTEST STRONGEST
 BEST
A. Backus, Jr. & Sons
 Dept. N.
 DETROIT, MICH.



*A Guide
 for the Buyer
 will be found
 on
 pages 62 and 63*



The Link-Belt Beef Chipper and Bacon Slicer has been used for years by leading Packers

SUCH well known, successful concerns as Armour, Morris, Cudahy, Libby, McNeill & Libby, and numerous others, both small and large, have pronounced the Link-Belt combination Beef Chipper and Bacon Slicer the most efficient and economical large capacity power-driven machine on the market.

The Link-Belt machine is unequalled for speed, accuracy, convenience in operating, and durability. It is capable of cutting 300 slices per minute, and in some instances has operated at even higher speeds. Belt or motor drive, with machine mounted on steel table, or without table, furnished as desired. Write for complete details.

LINK-BELT COMPANY 300 W. Pershing Road, Chicago
 Offices in Principal Cities 2070

These features mean better Hams

Investigate them



**Makes perfect straight Hams
 and Meat Loaves**

A. Rispel & Company

Manufacturers of many types and sizes of Ham Retainers
 1617 No. Winchester Ave. Chicago, Ill.

BORIC ACID

A natural ingredient of many fruits and vegetables

The distribution of Boric Acid in Nature is comparatively unlimited. According to Henry Jay:

"The ash of wine contains 4.7 to 16.5 grammes per kilo of Boric Acid, the average being 8 to 10 grammes. The quantity of Boric Acid in the ash of vine leaves is only about 0.7 grammes per kilo.

"The ash of fruits, whether of the flesh or of the stone, is rich in Boric Acid, the proportion of Boric Acid varying between 1.50 and 6.40 grammes per kilo of ash.

"The same can be said of the fucus, plantain leaves, wormwood tops, chrysanthemum flowers, onions, the amount varying from 2.10 grammes to 4.60 grammes per kilo of ash."

Leibrich says that "Boric Acid is not only non-poisonous; it is a normal constituent of many plants."

The above demonstrates that Boric Acid is consumed in eating these fruits and vegetables without injury to the human system.

PACIFIC COAST BORAX COMPANY

Chicago

100 William St.
 NEW YORK

Wilmington, Calif.

The Naturally Smart Man Is The One Who "HOOKS 'ER"

Nobody talks Anybody into Ridgway Elevators.

We have no agencies.

We have no salesmen.

No one will call upon you unless you request.

How then do we sell so many elevators?

How then do we get the biggest in the land for our customers—3000 of them—like this sample?

Standard Oil Co.
Cluett, Peabody & Co.
H. J. Heinz Co. ("57")
Crane & Co., (Dalton)
Packard Motor Car Co.
United Gas Imp. Co.
Larkin & Co. (Buffalo)
General Electric Co.
Penn. R. R.
International Harv. Co.

Standard Underground
Cables Co.
John Wanamaker
John Morrell & Co.
Christie Brown & Co.
(Toronto)
Firestone Tire & Rub. Co.
Consolidated Gas Co.
(N. Y.)
Remington Typewriter Co.

Lukens Steel Co.
Procter & Gamble Co.
(Ivory Soap)
E. I. Du Pont de Nemours
& Co.
United States Gov't
Sears, Roebuck & Co.
United States Steel Co.
Westinghouse Elec. Co.

Well, we seem to get them—and the striking thing for you is they keep ordering over and over.

Standard Oil interests have had us change thousands of dollars worth of their elevators to steam-hydraulic.

International Harvester equipped plants here and in Europe.

Penna R. R. has six Ridgway Elevators in one plant.

John Morrell & Co., has a dozen or more Ridgway Elevators.

United Gas Imp. Co. has between 200 and 300.

The du Ponts have fifty and more.

And so we could go on for a whole page full.

As we said at the start there are no salesmen to push and solicit. It is the smart one who will

"HOOK 'ER TO THE BILER"

Craig Ridgway & Son Co.

Over 3000 in daily use

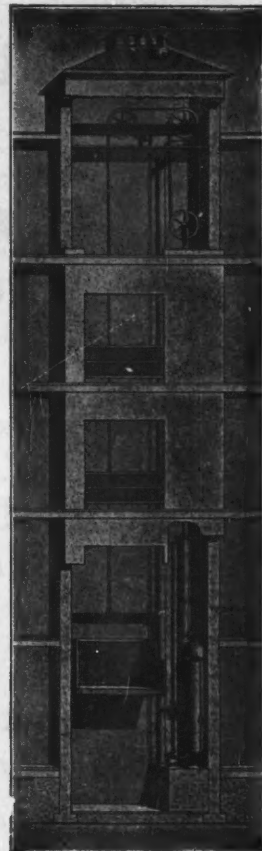
COATESVILLE, PA.



Double Geared



Direct Acting



Galvanized Sheet Steel Car

L. O. KOVEN & BROTHER

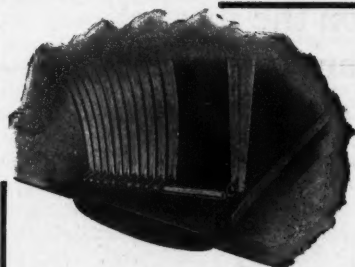
154 Ogden Avenue Jersey City, N. J.

Manufacturers of Special
Steel or Monel Metal Cars

Also

**Tanks Tables Sinks
Chutes Flues**

and other sheet metal specialties



No key, nothing to unscrew. Just slip them in place and they stay there until you want to take them out, and that is just as easy.

A COMPLETE VOLUME

of 26 issues of The National Provisioner can be easily kept for future reference to an item of trade information or some valuable trade statistics by putting them in our

NEW MULTIPLE BINDER

which is as simple as filing letters in the most ordinary file. The New Binder has the appearance of a regular bound book. The cover is of cloth board and the name is stamped in gold. The Binder makes a substantially-bound volume that will be a valuable part of your office equipment or a handsome addition to your library.

We want every subscriber of The National Provisioner to keep their copies from becoming lost or mutilated and are therefore offering you this New Multiple Binder at cost. Send us your name and address with \$1.50 and we will send the Binder, all charges prepaid.

Send your order to-day, to

THE NATIONAL PROVISIONER

OLD COLONY
BUILDING

CHICAGO, ILL.

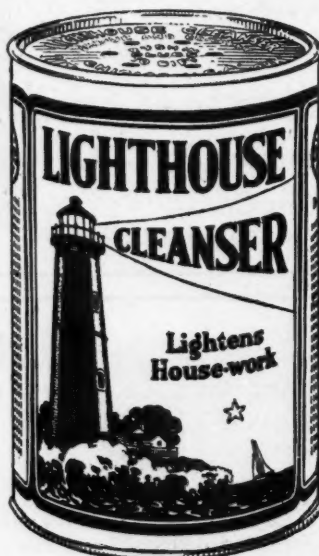
For Steady, Dependable Service

Armour's LIGHTHOUSE CLEANSER

A dependable, economical cleansing and scouring compound. Especially fine for cleaning metal, tiling, marble and wood. Lighthouse Cleanser is a combination of natural cleansing agents that guarantee steady, dependable service.

For Packinghouses and Factories

Lighthouse Cleanser is recommended for packinghouses, factories, etc., because it is manufactured with the purpose of securing maximum effectiveness in thorough cleaning with the least waste of time and effort.



Buy in Bulk— By the Barrel

It is more economical, when used by industrial concerns, to buy Lighthouse Cleanser by the barrel, or in pails or kegs. For individual use, we recommend the smaller packages.

The Modern Efficient Cleanser

The effectiveness and cleansing properties of this scientifically developed product, have made Lighthouse one of the most popular and widely used cleansers on the market. You will find it particularly suited for your various requirements. Quick delivery may be had from any of our various branches.

Write for prices

ARMOUR AND COMPANY

Department of Laundry Soap
1355 W. 31st Street, CHICAGO, ILL.

THE NATIONAL PROVISIONER

Copyright, 1925, by The National Provisioner, Inc. Title Registered in U. S. Patent Office.

OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

PUBLISHED EVERY SATURDAY

Entered as second-class matter at the postoffice at Chicago, Ill., under the act of March 3, 1879.

Vol. 72

Chicago and New York, June 13, 1925.

No. 24

Saving Freight Money on Livestock

Packers Who Ship May Be Losing a Lot of Money on Freight Bills If They Don't Know About Weights

Some shipper packers have been wasting a lot of money in freight bills on livestock.

They pay freight on "fill," in addition to actual weight of the animals and they don't know it!

In the long ago when livestock was billed at so much per car, "fill" made no difference. But when the arrangement was made by which billing was based on so much per hundred pounds, the feed and water carried by the animals made a lot of difference.

When your livestock is loaded at the point of origin the "filled" weight is

recorded. This is what you pay freight on, unless you claim the "gaunt" or unfilled weight, at destination.

Should Weigh at Destination.

If livestock are not weighed at destination, the railroads are willing to allow a flat deduction for "fill" of so many hundred pounds in cars of different kinds.

Often this is less than 25 per cent of the "fill" actually carried by the animals at the time of loading.

The shipper packer who is satisfied with the flat deduction is donating a lot of money to the railroads every year.

Now the railroads are willing that livestock should be weighed at destination. To do this, standard scales must be provided, and they must be subject to inspection by the roads. Also, certain records must be kept.

If the stock is unloaded through a public stock yard, such a scale is not needed. If it is not, the packer should provide a scale. It will pay for itself in a short time.

The following discussion on saving freight on livestock is of vital importance to every packer who ships livestock from a distance.

Livestock Freight Costs

Save by Using Gaunt Weights at Destination

One of the largest order-buying houses recently sent out an inquiry to several hundred customers asking if they knew they were entitled to use the "gaunt" or "unfilled" destination weight on livestock for railroad billing.

Replies from more than one hundred packers indicated that a great many concerns did not know of this arrangement, which has been in effect for several years. The matter has been of such general interest that THE NATIONAL PROVISIONER publishes the following article prepared by a traffic man experienced in handling livestock and packinghouse products.

For many years it was the usual custom for railroad rates on livestock to be stated at so much per car. Later, cars were enlarged and a sliding scale of rates was published, these varying with the length of the car.

Under this system, shippers were apt to crowd their stock into the cars, thus contributing to the amount of claims.

Some thirty years ago a movement was started to convert all livestock rates from the per car basis to a basis of cents per 100 pounds. The last of the "per car" rates on stock in condition for slaughter

were converted with the adoption of the compromise scale in the Southeastern territory in 1923.

The "per car" basis is still in effect on range cattle, and on other stock moving between country points. This discussion will not concern itself with that movement, but only the movement of stock to packers.

When the "per car" basis was first made

effective, the railroads would "track scale" the loaded car, and later track scale the empty car.

This resulted in a tremendous amount of work, and caused a great deal of extra expense. The system also delayed the handling of the livestock, since its sale and clearance could not be finally closed up until the amount of freight was definitely and accurately known.

Therefore the railroads, the shippers, the commission men, and others interested co-operated in working out what is now known as the "hoof weight" system.

Stock arriving at markets is unloaded, fed and watered and, after being properly cared for, is offered for sale. By far the greater part of the stock is sold during the morning, when the stock is "filled" and in good condition.

The weights taken at that time are known as the "hoof selling weights," and are "filled" weights, as differentiated from "gaunt" or "unfilled" weights.

Weight Allowances for "Fill."

To make allowance for feed and water consumed, the railroads agreed to make an allowance for "fill," this allowance to be deducted from the hoof selling weight in order to arrive at what is to be used as the railroad billing weight.

These deductions then applied only to

He Saved \$1,700 in a Month

Do you weigh livestock shipped to you, or do you accept billed weights?

An Eastern packer woke up one day to discover this big leak.

He put in a livestock scale of his own. It cost him \$1,700, but the price didn't frighten him a bit!

Why?

Because he paid for the scale in one month.

By getting a better check on his shrinkage, and

By getting "destination weight" on his shipments.

Think it over!

inbound shipments, and were as follows:

Cattle, carloads, en route 12 hours or less.....	500 lbs.
Cattle, carloads, en route over 12 hours.....	800 lbs.
Hogs, single deck cars.....	300 lbs.
Hogs, double deck cars.....	600 lbs.
Sheep and goats.....	No deduction

This arrangement was later extended from the Western territory to Eastern and Southern territories, and a new provision adopted to take care of shipments outbound from the markets.

This provided for the deduction of the following allowances from the hoof selling weights, to arrive at the weights used in way-billing by the railroads:

Cattle	500 lbs. per car*
Hogs, single deck.....	300 lbs. per car*
Hogs, double deck.....	600 lbs. per car*
Sheep and goats.....	No deduction

* See rule below.

Allowances Not Sufficient.

It has long been recognized that these deductions are not sufficient to cover the weight of feed and water consumed. As a matter of fact, the National Live Stock Exchange conducted a national test in 1916, which showed that the fill frequently ran as high as 3,000 pounds per car.

Shippers FROM markets were particularly loud in their objections to these allowances, and to their alleged insufficiency.

This is because of the well-known fact that livestock weighed and sold in the morning is almost always held in the pens, and not shipped until late in the afternoon. Meanwhile heavy shrinkage is going on, so that seldom would the actual weight loaded be as much as the weight used in billing.

Right to Use "Gaunt" Weight.

To protect themselves against gross abuses, the larger shippers successfully contended for the right to use the "gaunt" destination weight of livestock, because it is more nearly accurate than the weight at point of origin, where the "filled" weight is used.

To care for this arrangement, the following provision was carried in the tariff: "If stock has not been fed and watered, destination hoof weights will be used without deduction for fill."

In all cases, however, no carload weight may be reduced below the minimum weight prescribed for cars and species of the kind shipped.

Rule to Be Followed.

The rule as to the carload minima in the Eastern territory is as follows:

MINIMUM WEIGHTS ON LIVESTOCK

Car lots in thousands of pounds.

	Car dimensions (length)				
	30' 7" and under	Over 30' 7" not over 40'	Over 30' 7" & incl. 40' 6"	Over 40'	Over 40' 6"
	M. lbs.	M. lbs.	M. lbs.	M. lbs.	M. lbs.
Cattle	22	24	26	28	30
Calves	16 S.D.	17 S.D.	18 S.D.	19 S.D.	20 S.D.
	24 D.D.	25 D.D.	26 D.D.	27 D.D.	28 D.D.
Hogs	17 S.D.	18 S.D.	19 S.D.	20 S.D.	21 S.D.
	23 D.D.	24 D.D.	25 D.D.	26 D.D.	27 D.D.
Sheep and	12 S.D.	13 S.D.	14 S.D.	15 S.D.	16 S.D.
Goats	18 D.D.	19 D.D.	20 D.D.	21 D.D.	22 D.D.

Note: Fractions of an inch will not be counted in computing length of cars.

S.D.—Single deck. D.D.—Double deck.

To be permitted to use destination weights, the scales used must be of proper construction, standard type, and subject to periodical inspection by the railroads.

Where stock is unloaded through a public stock yards no trouble will be experienced in getting their weights used. Where privately-owned scales are to be used, notice should be given the railroads so that a preliminary inspection may be made.

Moreover, the railroads will require certain records be kept of all weights taken, and an employee will be designated as a

weighmaster to have charge of such weighing.

Instruct Your Order Buyer.

Order buyers should be instructed to place the following notice on their billing to the railroads:

"This livestock is to be weighed by consignee and destination weights used on billing."

Wherever any packer experiences difficulty in getting the proper cooperation of the railroad agent, he should notify THE NATIONAL PROVISIONER, which will be glad to handle the matter through the proper channels.

MEAT EXPORTS DECLINE.

Declines of approximately twelve million dollars have occurred in the value, and two hundred sixty million pounds in the quantity of the meat and lard exported during the first four months of the present year as compared with a year ago, according to the Institute of American Meat Packers through its President, Oscar G. Mayer.

"This represented a decline of about 12 per cent in value and some 30 per cent in quantity," Mr. Mayer stated. "In other words, there has been a greater decline in the volume of meat exports than in the value."

"The cause is that virtually all of the meat exported is pork or pork products, and values have increased somewhat, in keeping with the higher prices which packers have had to pay for hogs—prices which, so far this year, have averaged more than 60 per cent higher than a year ago, and some 40 per cent higher than in 1913.

"Exports of lard have shown the greatest decline. During the first four months of 1924, 407,000,000 pounds, worth \$52,000,000, were exported. This compares with 247,000,000 pounds, worth \$42,000,000 during the first quarter of 1925.

"Exports of pork and pork products normally constitute some 10 per cent. of our total production."

MEAT BOARD TO MEET.

The annual meeting of the National Live Stock and Meat Board will be held in Kansas City, Mo., June 15 and 16.

The final program for an extensive study of the effect of live stock feed on production, quality and palatability of meat, in which 27 state agricultural experiment stations and the U. S. Department of Agriculture will cooperate, will be outlined in detail at this meeting.

"The many interests that will participate, and the magnitude of the problems at hand," said Managing Director R. C. Pollock, "set it down as the first of its kind ever held. It signalizes a great cooperative movement in behalf of the live stock and meat industry, which is expected to reach vast proportions."

Directors who will attend the meeting are: O. E. Bradfute, J. W. Coverdale, J. L. Tormey, Everett C. Brown, Thomas E. Wilson, F. Edson White and John T. Russell, all of Chicago; C. M. O'Donel of Bell Ranch, N. M.; D. A. Millett, of Denver, Colo.; Depew Head of Marion, O.; Fred H. Moore of Rochester, Ind.; F. R. Marshall of Salt Lake City, Utah; E. B. Spiller of Ft. Worth, Tex.; R. M. Gunn of Buckingham, Ia.; J. H. Mercer of Topeka, Kans.; W. B. Tagg of Omaha, Nebr.; and H. C. Balsiger of Kansas City, Mo.

Watch Hog Market!

Just how can a packer plan his day-to-day operations when he has little idea what his raw product will cost?

During the month of May the trend of hog prices was one of the most erratic in the history of the industry. At all markets hour-to-hour and day-to-day fluctuations were wild.

In Chicago a gain of as much as \$2.00 per hundred was made in six days' time, and at another period in the month prices plunged downward \$1.00 in two days.

In East St. Louis, one of the large shipper markets of the country, daily price changes varied as much as 90c.

Such fluctuations are troublesome to everyone connected with the trade. They are misleading to the farmer, and often disastrous to the packer.

As an example of what went on last month, the following is the day-to-day trend, indicating sharp fluctuations, in the St. Louis hog market for the month of May:

Date—	Market Action.	Top
May 1—	Steady	\$11.45
May 2—	5@10c higher	11.55
May 4—	Dime higher	11.65
May 5—	10@20c lower	11.55
May 6—	15@25c higher	11.75
May 7—	35@50c higher	12.15
May 8—	30@50c higher	12.65
May 9—	35@50c higher	13.00
May 11—	Strong to 10c higher	13.10
May 12—	Open 15@25c up—all lost	13.25
May 13—	40@85c lower	12.85
May 14—	Close 80@90c lower	12.25
May 15—	Very irregular	12.00
May 16—	50c higher	12.50
May 18—	25@50c higher	12.90
May 19—	Quite irregular	12.90
May 20—	65@90c lower	12.35
May 21—	15@25c higher	12.50
May 22—	50@60c higher—part lost	13.10
May 23—	25@50c lower	12.85
May 25—	50@75c lower	12.30
May 26—	Open 25c off; close 25c up	12.35
May 27—	Open steady—close 25c up	12.50
May 28—	Up 50@65c; largely lost	13.00
May 29—	50@75c lower	12.50

A fluctuating hog market is one of the many conditions packers need to keep a sharp look-out for during this unusual season.

Livestock Students Get The National Provisioner Scholarships

THE NATIONAL PROVISIONER Scholarships in the Institute of Meat Packing at the University of Chicago have been awarded to Roy Longstreet, a senior student in Iowa State College, and Donald G. Andrews, of the University of Illinois, according to an announcement by the University of Chicago.



ROY LONGSTREET

Prize Student at the Iowa State Agricultural College.

Awarded One of THE NATIONAL PROVISIONER Scholarships in the Institute of Meat Packing.

These two men were chosen from a group of applicants by a joint committee from the University of Chicago and the Institute of American Meat Packers. Each scholarship has a value of \$500, and provides for one year of specialized, graduate study of the packing industry.

Roy Longstreet, whose home is in Rock Rapids, South Dakota, will graduate from Ames this year with one of the highest scholastic averages ever attained in the agricultural division, in which he has enrolled, according to information received from Professor H. H. Kildee, head of the department in which Longstreet studied.

In addition, he was one of the stars of the strong Ames football team for three years, at center.

Along with his studies and athletic activities, Longstreet found time to earn his college expenses by working in spare hours. He is a member of a number of agricultural and scientific societies at the college, and has recently been commissioned Lieutenant of Artillery in the Officers' Reserve Corps.

Donald Andrews will leave the University of Illinois with an excellent record in scholarship. He specialized in animal husbandry.

According to Professor Sleeter Bull, of the department in which he was enrolled, Andrews was the best all-around judge of livestock in the judging contest of the

Hoof and Horn Club at the University. He was a member of the University of Illinois judging team at the National Swine Show at Peoria in 1924, and at the International Livestock Exposition of the same year.

Like Longstreet, he was prominent in campus activities and a member of several honorary agricultural societies. His home is in St. Louis.

What the Men Will Study.

During their year at the Institute of Meat Packing the two men will study the following courses:

Financial Problems of the Packing Industry.

Production and Marketing of Livestock.

Packing-House Production.

Operations and Control.

History and Economics of the Packing Industry.

Advertising and Selling Packing-House Products.

Packing House Production.

Chemical and Bacteriological Aspects.

Personnel and Labor Administration in the Packing Industry.

Accounting and Costs in the Packing Industry.

Along with their studies, they will have an opportunity to do additional work in packinghouses at the yards, and thus will come in actual contact with the practical side of the meat industry.

MAY MEAT REVIEW.

May was another unsatisfactory month from the viewpoint of the meat packer, says the Institute of American Meat Packers in its monthly review of the meat and live stock situation.

The beef trade was draggy during virtually all of the month, and wholesale quotations moved downward. The trade in pork products, both fresh and smoked, showed some improvement over the previous month and prices strengthened somewhat.

Hog prices, however, remained at relatively high levels, and packers continued to suffer losses on current pork operations.

Export Trade Slightly Better.

The export trade in pork products during May showed only slight improvement over the dull trade of the previous month. There was a fair demand in the United Kingdom for hams, picnics, short clear backs and Cumberlands for shipment from this country.

With better weather in England, prices in the English market have improved somewhat, but are still below parity with the markets here. There also was a fair demand from the United Kingdom for lard.

Trade with the Continent was rather dull. There was little demand for meats and lard, except for small quantities of fat backs, which, for the most part, were sold from stocks already landed.

The domestic trade in pork products showed some improvement over the April trade, which was relatively small. The improvement was most noticeable in the case of smoked products. Fresh pork

products moved rather freely into consumption and prices strengthened somewhat.

Domestic Lard Trade Fair.

The domestic trade was fair, and stocks at Chicago showed a decrease for the first half of the month, a rather unusual movement for May. This was due, in large part, undoubtedly, to decreased production.

Receipts of hogs at the leading markets during May showed a decrease of about 25 per cent, as compared with the same month a year ago. Prices at Chicago remained above 12c per lb. during most of the month, and at the close were some 65 per cent higher than they were a year ago.

With respect to the future hog market, many packers are of the opinion that there would be considerable difficulty in moving products into consumption at advanced prices. They recall the situation during March and April, when advancing product prices, made necessary by the



DONALD ANDREWS

Who Specialized in Animal Husbandry at the University of Illinois.

Awarded One of THE NATIONAL PROVISIONER Scholarships in the Institute of Meat Packing.

sharp advances in hog prices, restricted consumption.

However, they feel that, compared with live costs, product values at present, especially in the case of fresh pork, are too low.

Beef Prices Lower.

The supply of beef on the market was relatively larger than the demand, and prices were unevenly lower throughout the month. Choice, handy-weight beef was in fair demand, but the market for other grades was, for the most part, dull and unsatisfactory. The demand for sausage material became very active toward the end of the month and prices advanced. The market for mutton and lamb were dull, without much improvement in prices.

Plenty of Frozen Beef for Central Europe But German Farmers Want to Keep It Out of Germany

(Staff Correspondence of The National Provisioner.)

[EDITOR'S NOTE. — The well-known European provision correspondent of THE NATIONAL PROVISIONER, who, up to recent years, has kept our readers posted on the provision situation in the various countries of Europe, and who has not been heard from in a long time, now resumes his discussion of European conditions. The following letter is written from Buenos Aires, Argentina, where he has been making an investigation of the chilled beef situation.]

Buenos Aires, May 1, 1925.

It is now over two years since we stopped correspondence. The state of things in Germany during the first four years after the war was very bad on account of the unsettled political situation.

Then came the inflation, by which the German people and the whole world who had bought "Reichsmarks" lost their money. There were no market prices to be reported on account of the instability of the German currency.

Situation Now Much Improved.

Since we have gold marks again in Germany, things have improved considerably, but the cost of living in Germany has become very expensive, on account of which several industries had to stop their exports completely.

Prices for hogs in Germany in February and March, 1925, were on the same level as on the Chicago market, which never happened before. Nevertheless, the German farmers and protectionists are trying to keep all competition out by the introduction of the old custom tariff like that existing in pre-war times. But there is no hope for them to have these efforts approved by parliament.

Want to Prohibit Frozen Meat Imports.

What the German farmers are mostly out for is to prohibit or to make difficult the importation of frozen meat, the import of which was completely prohibited until August 1, 1914.

Fresh home killed beef in Germany, however, cost from 50 to 60 per cent more than frozen beef, and would cost double the present price if no frozen meat came into the country.

That fresh beef is preferred by the German consumer is proved by the fact that live Argentine cattle are fetching much higher prices than the frozen meat of these animals would obtain, and the transport of live cattle is much more expensive than meat.

Imports of frozen meat from the Argentine, not alone to Germany, but also to France, Italy, Austria, and lately to Spain, are on the increase. The opening of these new markets has caused a keener competition for cattle on the Argentine market.

Chilled beef is shipped to England exclusively, and the price for cattle to be chilled has risen to 38 paper pesos per 100 kg. live weight, which equals about \$8 per 100 lbs.

Drought Hurts Cattle Raisers.

The drought in the Argentine from March, 1924, to January, 1925, has damaged the cattle ranches very much, and that is one of the reasons for the high price of fat cattle at present. Meanwhile, heavy rains have fallen over all the country, and the number of fat cattle to be marketed will increase considerably during the next three or four months.

This country is so big that the stock of cattle could be doubled in five or six years, if necessary. The quality of the Argentine meat is always kept high on account of the numerous imports of pedigreed cows and bulls.

The same can be said of sheep farming, as far as quality is concerned. The now finished killing season, especially in the colder southern regions of the Argentine, has been a very bad one, as various circumstances combined to decrease the number of lambs and sheep.

Diseases, drought and other troubles have hindered the sheep farmer, and during the last very cold winter a great number of lambs perished. The low prices for wool have also damaged the southern provinces of the Argentine.

Packing Industry Growing.

With the increased demand for Argentine meat in Europe, the packing industry in this country keeps pace. Swift & Company, in December, 1924, opened another big packing plant in Rosario, 220 miles west from Buenos Aires.

Vestey Bros., from London, who own two big packing houses 50 miles from Buenos Aires, are constructing their third big plant in Buenos Aires on the river Riachuelo, near the plants of Armour La Blanca and the Argentine plant San-sinena. This new Vestey plant will be ready for work beginning of 1926.

Near the entrance of the port of Hamburg, Germany, Vestey Bros. are doing business under the name of Weddel & Co., and are constructing a big cold storage plant at a cost of about \$1,250,000. When finished the refrigerator steamers can discharge directly into this cold storage plant of Weddel & Co., and on the land-side the refrigerator cars can be loaded in the plant, and the meat be distributed all over Germany.

That Vestey Bros. invest such big sums in Germany shows that they are convinced that no troubles with the import of meat into Germany are to be expected.

TRADE GLEANINGS.

J. T. Bailey plans to erect a small abattoir in Grants Pass, Ore.

The new plant of the Western Packing Company in Amarillo, Tex., was recently put in operation.

The plant of the McArthur Packing Company, Hutchinson, Kas., was recently damaged by fire. Loss was small.

Roseland Packing Company contemplates the rebuilding of its packing plant in Warrensburg, Mo., which was recently damaged by fire.

Huntsville Oil Mill Company has been incorporated in Huntsville, Tex., with a capital stock of \$50,000 by T. C. Gibbs, R. W. Miller and others.

Huntington Packing Company is said to be contemplating rebuilding its packing plant in Huntington, Ind., which was recently destroyed by fire.

J. S. Poston, T. A. Franks and associates are said to be planning to incorporate in Hamilton, Tex., with a capital stock of \$60,000. They have acquired and will operate the Hamilton Cotton Oil Mill.

Peter Eckrich & Sons, Inc., has been incorporated in Ft. Wayne, Ind., with a capital stock of \$50,000, by Peter Eckrich, John A. Eckrich and Clement P. Eckrich. The company will conduct a slaughter house and packing business.

MORE RADIO MEAT TALKS.

Additional radio talks on meat by John C. Cutting, director of the Department of Retail Merchandising of the Institute of American Meat Packers, have been announced. Mr. Cutting's weekly meat talks were broadcast for 16 months from station WJZ, New York, when he was in the Eastern office of the Institute. They were extremely popular and attracted a great deal of favorable attention.

A new series of these interesting talks will be broadcast weekly from KYW, Chicago; WJZ, New York; WRC, Washington, and WDAF, Kansas City. Mr. Cutting will broadcast "in person" from KYW, while his talks will be read from the other stations.

Arrangements are being made to broadcast these talks from WHAD, Milwaukee, through the co-operation of the Milwaukee Meat Council.

SWENSON EVAPORATORS-

*The Recognized Standard
for Animal By-Product Liquors*

Swenson Evaporator Company

(Subsidiary of Whiting Corporation)

HARVEY, ILL. (Chicago Suburb)

Our Experiment Station at Ann Arbor is equipped to make tests, on a commercial scale (under the direction of Prof. W. L. Badger) on

problems involving evaporation, crystallization, heat transfer, etc., at a moderate charge.

THE NATIONAL PROVISIONER

Chicago and New York

Official Organ Institute of American
Meat Packers

Published Weekly by

The National Provisioner, Inc.

(Incorporated Under the Laws of the State of
New York)

at the Old Colony Building, 407 So. Dearborn
St., Chicago

Eastern Office, 15 Park Row, New York.

OTTO V. SCHRECK, President.

PAUL I. ALDRICH, Vice-President.

HUBERT CILLIS, Secretary and Treasurer.

PAUL I. ALDRICH, Editor and Manager.

GENERAL OFFICES.

Old Colony Bldg., 407 So. Dearborn st.
CHICAGO, ILL.

Telephone Wabash 0742, 0743, 3751.

Cable Address "Sampan," Chicago.

EASTERN OFFICES.

15 Park Row, New York.

Telephone Barclay 6770.

Member

AUDIT BUREAU OF CIRCULATIONS
ASSOCIATED BUSINESS PAPERS, INC.

Money due THE NATIONAL PROVISIONER should
be paid to the Chicago office.

Correspondence on all subjects of practical
interest to our readers is cordially invited.

Subscribers should notify us by letter be-
fore their subscriptions expire as to whether
they wish to continue for another year, as
we cannot recognize any notice to discon-
tinue except by letter.

TERMS OF SUBSCRIPTION INVARIABLY IN ADVANCE, POSTAGE PREPAID.

United States	\$3.00
Canada	4.00
All Foreign Countries in the Postal Union, per year	6.00
Single or Extra Copies, each10
Back Numbers, each25

Is Your Paper Late?

THE NATIONAL PROVISIONER is put on
mail trains in Chicago every Saturday be-
fore 11 a.m. It should reach you
promptly.

*If there is any delay, please save the
wrapper, mark on it the hour of delivery
to you by the carrier, and send it to THE
NATIONAL PROVISIONER, Old Colony Bldg.,
Chicago, Ill.*

This will aid us in obtaining proper
service for you from the Post Office.

INSTITUTE OF AMERICAN MEAT PACKERS.

President—Oscar G. Mayer, Oscar Mayer & Com-
pany, Inc., Chicago, Illinois.

Executive Vice President—W. W. Woods, Institute
of American Meat Packers, Chicago.

Vice Presidents—J. J. Fellin, John J. Fellin & Co.,
Inc., Philadelphia, Pa.; Myron McMillan, J. T. Mc-
Millan Company, Inc., St. Paul, Minn.; F. S. Snyder,
Batchelder & Snyder Co., Boston, Mass.; E. O. Mer-
ritt, St. Louis Independent Packing Co., St. Louis,
Mo.

Treasurer—John T. Agar, William Davies Co., Inc.,
Chicago.

Chairman of Institute Plan Commission—Thos. E.
Wilson, Wilson & Co., Chicago.

Central Administrative Committee—Oscar G. Mayer,
Oscar Mayer & Co., Inc., Chicago; Thos. E. Wilson,
Wilson & Co., Chicago; G. F. Swift, Swift & Com-
pany, Chicago; F. Edson White, Armour and Com-
pany, Chicago.

Directors—For three years: Charles E. Herrick,
Brennan Packing Co., Chicago; E. A. Oudaby, Jr.,
Oudaby Packing Co., Chicago; G. F. Swift, Swift
& Company, Chicago; W. H. White, Jr., White Pro-
vision Co., Atlanta, Ga.; Elmore M. Schroth, The
J. & F. Schroth Packing Co., Cincinnati, Ohio.

For two years: J. E. Decker, Jacob E. Decker &
Sons, Mason City, Ia.; F. Edson White, Armour
and Company, Chicago; R. T. Keefe, Henneberry
& Co., Arkansas City, Kans.; Fred Guggenheim,
Guggenheim Bros., Chicago; J. Paul Dold, Jacob
Dold Packing Co., Buffalo, N. Y.

For one year: J. Orden Armour, Armour and Company, Chicago;
J. A. Hawkinson, Allied Packers, Inc., Chicago;
Thomas E. Wilson, Wilson & Co., Chicago; T. Davis
Hill, Corkran, Hill & Co., Inc., Baltimore, Md.; T. P.
Breslin, Standard Packing Co., Inc., Los Angeles,
Calif.

Some Facts About Hogs

A bullish factor is thrown into the
hog market by the government report
of June 1 calling attention to the short-
age in the hog crop.

Before packers "fall for" this data
it would be well for them to do a
little thinking.

The packing industry has been led to
believe for a year or more that there
would be a great shortage in hogs. Fol-
lowing this advice, packers scrambled
for hogs during November, December
and January—and thereby sacrificed
their opportunity to make 1925 a satis-
factory year.

In these three months more hogs
were marketed than had ever occurred
in history. The surplus was being un-
loaded. A more nearly normal situa-
tion was being reached in hog produc-
tion.

There is a question as to whether the
enormous surpluses marketed in these
three months should be deducted from
what would be a normal run of hogs
in a normal year. Is it really logical to
believe that nearly three-fourths of the
year's crop already has been marketed?

There has been a great decline in hog
production. If this had not occurred
it is difficult to say what might have
happened in the packing industry.
Should all shortage estimates be wrong,
and the country contain large numbers
of hogs, it is difficult to say what might
yet happen.

In the past two years great quantities
of pork and lard went abroad, but not
so this year. Central Europe has been
able to take care of its needs for meat
and greases some other way, and ex-
ports from this country have been
greatly curtailed. Lard accumulations
have been heavier than in years, and
these are held at prices below cost in
many cases, and barely covering cost
in others.

When the price of hogs went to such
high levels in March and pork products
tried to follow them, the packers had a
taste of just what a buying strike can
mean. There is no reason to believe
that such an attitude on the part of the
consumer would not be repeated, if
product prices went to too high levels.

*Just what difference would it make
to packers if there were only 12,000,000
hogs in the country to be marketed in
the next six months—if they cannot
manufacture these hogs into products
that can be sold at a profit?*

The Government estimates are neces-
sarily based on a minimum number of

reports, which it is hoped are repre-
sentative.

However, it must be remembered
that many producers wonder just whose
business it is how many hogs they raise.
Therefore they proceed to keep their
information to themselves. That is the
reason the market has had so many
surprises recently.

It is more than likely that there are
more hogs around the cross-roads and
in the by-ways than have been men-
tioned to the postal carrier or the as-
sessor. Only the number marketed
tells the real story.

Conservatism will be a good partner
for every packer to have in his business
during the coming six months. He
should not gamble too much on the fu-
ture. The future is a fickle thing, and
packers may find themselves in a more
unsatisfactory situation than at present
if they rely too much on it.

THE NATIONAL PROVISIONER reiter-
ates its belief that there are hogs
enough in the country for trade needs.

Ocean Freight Rate Trust

The North Atlantic United Kingdom
Conference, which has long ruled trans-
Atlantic ocean rates with an iron hand, is
due to sail into "troubled waters," ac-
cording to Washington dispatches.

In the participation of the United
States Shipping Board in this trust agree-
ment we have the unique spectacle of
one governmental branch participating in
one of the most pernicious trust com-
binations ever directed at American in-
dustries. While another—the Department
of Justice—was seeking to jail citizens for
participating in agreements far less ob-
jectionable.

One of the first to voice a protest
against the North Atlantic Conference
was Charles E. Herrick, when as chair-
man of the Traffic Committee of the
Institute of American Meat Packers he
waged a constant and unrelenting fight
before the Shipping Board, congressional
committee and on every possible occa-
sion.

His protest was not taken seriously at
first, but when convincing evidence was
presented showing our government em-
ployees conspiring to keep up the ocean
rates, general interest was manifested.
When the agricultural associations learned
the meaning of the Conference a move-
ment was started that is still under way.

Mr. Herrick's idea was that this Trust
was a thing forbidden by American law
and that, instead of joining the Confer-
ence, the government should attack it just
as they did other unlawful trusts. From
the report of activities directed toward
the abolition of the Conference, it is ap-
parent that his position was correctly
taken.

PRACTICAL POINTS FOR THE TRADE

(Contents of THE NATIONAL PROVISIONER are copyrighted and may not be reprinted except by permission.)

Minced Ham or Sausage

A southern packer wants to know how to make minced ham, and the equipment necessary. He says:

Editor The National Provisioner:

We are desirous of manufacturing minced ham. Please advise our first step. What is necessary in the way of equipment?

Also please give us a good formula.

The first step in making this product would be to lay out a plan to manufacture sausage. The appropriation for this purpose will depend entirely upon how far you intend to enter into the sausage business.

Inasmuch as you plan to make one article, it will be to your advantage to spend a little more money and equip the department to handle other grades of sausage.

For the manufacture of domestic sausage you will require a manufacturing room equipped at least with one hashing machine, one silent cutting machine, one sausage mixer. The latter is not absolutely essential, as the product may be turned out with a hasher and silent cutting machine.

In addition to a manufacturing room a smokehouse is necessary, and separate coolers for raw meat and for the finished product. The raw meat requires a lower temperature than does the finished product.

These would be the bare necessities for the manufacture of domestic grades of unstuffed meats.

Formula for Minced Sausage.

One of the generally-popular sausage products is minced ham. Under government regulations this cannot be called "ham," since it usually contains some beef in the formula. Therefore, under inspection rules, it must be called "minced sausage." However, the trade generally knows it as minced ham.

Following are the meats and curing materials used in a good formula for minced ham or sausage:

Meats (all dry-cured):

50 lbs. boneless bull meat

20 lbs. lean pork trimmings

20 lbs. pork cheeks

10 lbs. regular pork trimmings

100 lbs.

Spices:

4 oz. white pepper, whole or ground

8 oz. granulated sugar

2 oz. saltpetre or nitrate of soda

Cereal optional

Curing the Materials.

Cure all meats separately. As a rule it is not necessary to cure the regular pork trimmings. They may be used strictly fresh, which helps to reduce the salt flavor in the finished product.

In curing the meats, to a tierce of 360 lbs. of meat use 10 lbs. salt, 2 lbs. sugar, 12 oz. saltpetre or nitrate of soda, and 2 gals. of No. 2 ham pickle (that is, 50 degrees strength.) If the curing is

done in smaller quantities, figure accordingly.

Grind the meat through the 1-inch plate of hasher; then weigh off 180 lbs. of meat and put in mixing machine, adding the dry cure ingredients as specified (with the exception of No. 2 ham pickle) and mix for about three minutes.

Then put the meat in a barrel and pour the one gallon of No. 2 ham pickle over it. Do not pack the meat any more than is absolutely necessary.

Cure in open barrels at a temperature of 36° to 40° for five to seven days.

If, for any reason, the meat is not used within the above specified time, it is advisable to put a tight head in the barrel to check the cure, as meat after reaching cured age has a natural tendency to deteriorate.

When using the cured product, some classes of trade demand very little salt, while others like a little more. As a rule packers use all the salt their product will stand, for the reason that the sausage is shipped considerable distances to their branch houses, which are their distributing points, and the product must have as much salt as possible to carry. But if they are selling to the trade direct and doing a local business, it is advisable to use about 10 lbs. of fresh beef trimmings or fresh pork trimmings to each 100 lbs. of meat chopped, which will reduce the saltage and produces a very mild flavor.

Method of Handling.

When it comes to making the sausage, grind the boneless bull meat and pork cheeks through the one-eighth inch plate of hasher, and the lean and regular pork trimmings through the ¼ inch plate.

Then put the bull meat and pork cheek meat in the silent cutter and chop about two minutes. Then add lean and regular pork trimmings, spices and about 10 lbs. of ice water or crushed ice, and chop altogether for about two minutes additional.

Then place in the mixer, adding flour (if used) and just enough crushed ice to keep meats cool, and mix for about four minutes.

Mould in Sausage

Do you have trouble with the color of your sausage?

Does it show green rings or gray spots?

Mould IN sausage is caused by poor materials or careless handling. Mould ON sausage is a surface condition and can be prevented by proper handling.

Write to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, for directions for preventing mould in sausage. Send a 2-cent stamp for the reprint on "Discoloration in Sausage."

Then take to the stuffing bench and stuff in beef bladders, turning them inside out over the filler. Puncture the bladders thoroughly to let out the air. Necks of bladders are to be fastened with skewer before tying. Tie with 3-ply silver sail twine, knotting the twine to hang on the smoke sticks.

Then hang in the cooler at about 36° to 40° Fahr. over night. The following morning put in a smoke house kept at a temperature of 135° to 140° for the first two hours. Then gradually raise to 150°, and hold at this point until the desired color is obtained.

Cook three to six hours, according to the size of the bladders, at 160° temperature.

After taking out of the cooking vat the product is to be sprayed or chilled in cold water for about three minutes. Then allow product to hang in natural temperatures for from two to three hours to partially chill. Then put in a cooler at from 45° to 50° to chill before packing.

Trouble With Dry Sausage

A packer and sausage maker is having trouble with some of his special sausages, and writes as follows for a remedy:

Editor The National Provisioner:

We are having some trouble with our Genoa salami and soppressata. This is already cured and it is hard. The trouble is that when it is cut a few hours it gets black. Some of it gets black eight or ten hours after it is cut.

The man who directed the work is dead, and we cannot give an explanation as to the method of handling when the product was made.

This trouble is bringing a loss to us, although the sausage has a very good taste before and after cutting. Is there anything we can do with it?

The discoloration in Genoa salami and soppressata which occurs within a few hours after cutting may be attributable to one of several important features in connection with the manufacture of this high-grade sausage.

The discoloration may indicate rancidity in a mild form, or it may be that proper amounts of saltpetre and sugar were not used in the curing formula. Again, these may have been omitted altogether.

If too much saltpetre were used, the product would have a tendency to darken.

Another condition would enter, and that is the temperature of the cooler while the meat is curing on the shelves.

It is very certain that some of these important details have been neglected. There has been a slip somewhere, and it is impossible to correct it at this time.

The only outlet we could see for this product is the same course that many others have taken on mishaps of this kind. That is to sacrifice the product, and sell to someone who supplies a cheap class of trade.

[Full directions for making these varieties of summer sausage may be obtained by subscribers by writing THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.]

Do you use this page to get your questions answered?

Figuring Jobbing Cuts

A Western packer wants information on jobbing cuts. He says:

Editor The National Provisioner:

We are wondering if you have any information on hand pertaining to jobbing cuts. That is, the percentages of different cuts and prices necessary to charge.

The inquirer wants to know the percentage of different pork cuts and prices necessary to charge for these "jobbing cuts."

The "Short Form Hog Tests" which have been appearing at frequent intervals in THE NATIONAL PROVISIONER will give the right average percentages of the different cuts from hogs averaging 160 to 180 lbs., 180 to 220 lbs., and 225 to 250 lbs.

The gross cutting value is worked out in each issue, on the basis of prices appearing in the DAILY MARKET SERVICE of a given date. Very complete "Explanatory Notes" accompany each test, so that packers can figure their costs and selling prices very accurately, based on local selling prices.

Many packers are using THE NATIONAL PROVISIONER "Short Form Hog Test" as a guide in figuring the percentages of cuts, and the DAILY MARKET SERVICE as the official price list of the various commodities. Through this combination the meat men of the country are becoming educated as to the right percentages of cuts and the prices they should obtain for them.

Copies of the "Short Form Hog Test" may be obtained on application to THE NATIONAL PROVISIONER, Chicago. The inquirer may wish to secure a supply of these and make cutting tests every day. This will be his only means of knowing just where he stands, and just how much he can afford to pay for hogs from day to day.

Some Bad Curing Methods

A subscriber in the East is having trouble curing his hams. He writes as follows regarding his method of handling:

Editor The National Provisioner:

We are having trouble in curing hams. The following is our process:

Hams are placed in 75 to 80 per cent strength brine of sugar, salt and F.L.P., average length of time from 90 to 100 days. Hams are changed first time in 5 days, second time 10 to 15 days, third time 20 to 25 days, last time 30 days.

Barrels are well filled. They are brushed off and rolled regularly. Brine is not sour.

When the hams are taken out of brine for smoke they are placed in running water over night.

Sometimes we place bacon in the same water with the hams. Would that affect the ham?

The first end or round end seems sour, and has a repulsive odor. Many times this odor is very, very bad when the ham is heated. We also notice that this odor is much greater when first cut. When left exposed the odor is not so great and practically disappears.

Can you tell us the cause of this trouble?

Full information describing the best practices to use in curing S. P. meats appeared in an earlier issue of THE NATIONAL PROVISIONER. If these instructions (which may be obtained on application) are followed excellent results should be secured. Smoking instructions also have been published.

Ninety or 100 days is entirely too long

to cure meats in pickle, although the inquirer does not mention what average the length of time in cure is based upon. And this is important. Even on the 18@20 average, however, this long time is uncalled for.

Some Wrong Methods.

The inquirer states the hams are taken out of brine for smoking purposes, and are placed in running water over night. This is entirely wrong. The hams should be soaked in lukewarm water, say 60 degrees temperature, and the length of time depends upon the age of the hams. Ordinarily for smoking purposes about 3 to 4 minutes per day in cure is sufficient.

It is good practice to change the soaking water about twice, which will give the product three waters in soaking, so that the salt coming out of the hams on the first soaking will be drained off, and the product will be soaking in fresh water practically at all times during the soaking process.

Inquirer further states that they place pickled bellies in the same water with hams. This is also a very bad practice. Bellies and hams should be soaked separately.

After reading the inquirer's letter as to the curing formula and method of handling, we are not surprised to note that he produces sour hams.

If the curing formula referred to is adopted and closely adhered to, and smokehouse instructions are followed, it is believed that further difficulties should be eliminated.

Curing S. P. Meats

More money is lost in poor curing than in almost any other line of meat manufacturing.

Too many curers operate on the "by guess and by gosh" plan—and then wonder what's the matter with their meats!

In the old days the best curing formulas were kept under lock and key, and there was supposed to be some mysterious power in them.

Today the best curers all know the best methods, and there are no secret formulas. The secret is in the intelligent use of the standard formulas.

Standard formulas and full directions for curing sweet pickle meats have been published by THE NATIONAL PROVISIONER. Subscribers can obtain copies by sending in the following coupon, accompanied by 2-cent stamp:

The National Provisioner:

Old Colony Bldg., Chicago, Ill.

Please send me copy of formula and directions for "Curing S. P. Meats."

Name

Street

City

Money Savers

Little savings in operating or sales methods sometimes mean big money.

Such savings actually made by packers and meat manufacturers will be described under this heading.

Watch for them! Send in your own experiences for the benefit of others. "He profits most who serves best!"

CURING THE RETURNED GOODS EVIL.

In one city where the delicatessen trade is good the packers suffer great annoyance from dealers returning stuff claiming it to be out of condition. Stuff kept on hand ten days would be returned as belonging to today's delivery.

One packer adopted a system of branding and stamping every piece of product, including hams, bacon, head-cheese, etc. The system is to use a number which is the day of the year; that is, January 31 will be numbered 31, etc.

Then a dealer returning stuff is caught in the act, for the bacon shows the date out of smoke, and each order is filled from lowest number, with no "on hand" held back.

This packer reduced his returned credits 90 per cent in two weeks.

[Tell us your own money-saving experiences. THE NATIONAL PROVISIONER will pay for such items. Send them to Fractional Points Editor, THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.]

Gelatine for Tongues

A packer in the East wants to know how to make gelatine. He says:

Editor The National Provisioner:

Can you furnish us with a recipe to make gelatine to be used in making jellied tongues?

Gelatine for jellied tongues should be made from edible gelatine. Take one pound of gelatine to 7 lbs. of hot water and mix thoroughly in a clean tub or can for several minutes with a paddle, or until the gelatine is thoroughly dissolved. Sometimes just a little vinegar is added to take away the flat taste of the gelatine.

Edible gelatine is preferable to meat liquid, especially in warm climates. In certain sections of the country, where the winters are severe, meat liquids may be mixed with the edible gelatine and used successfully. But in ordinary climates the meat liquid will not stand up in warm weather.

How should a refrigerator car be prepared and chilled before loading beef? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

We are in the Market for

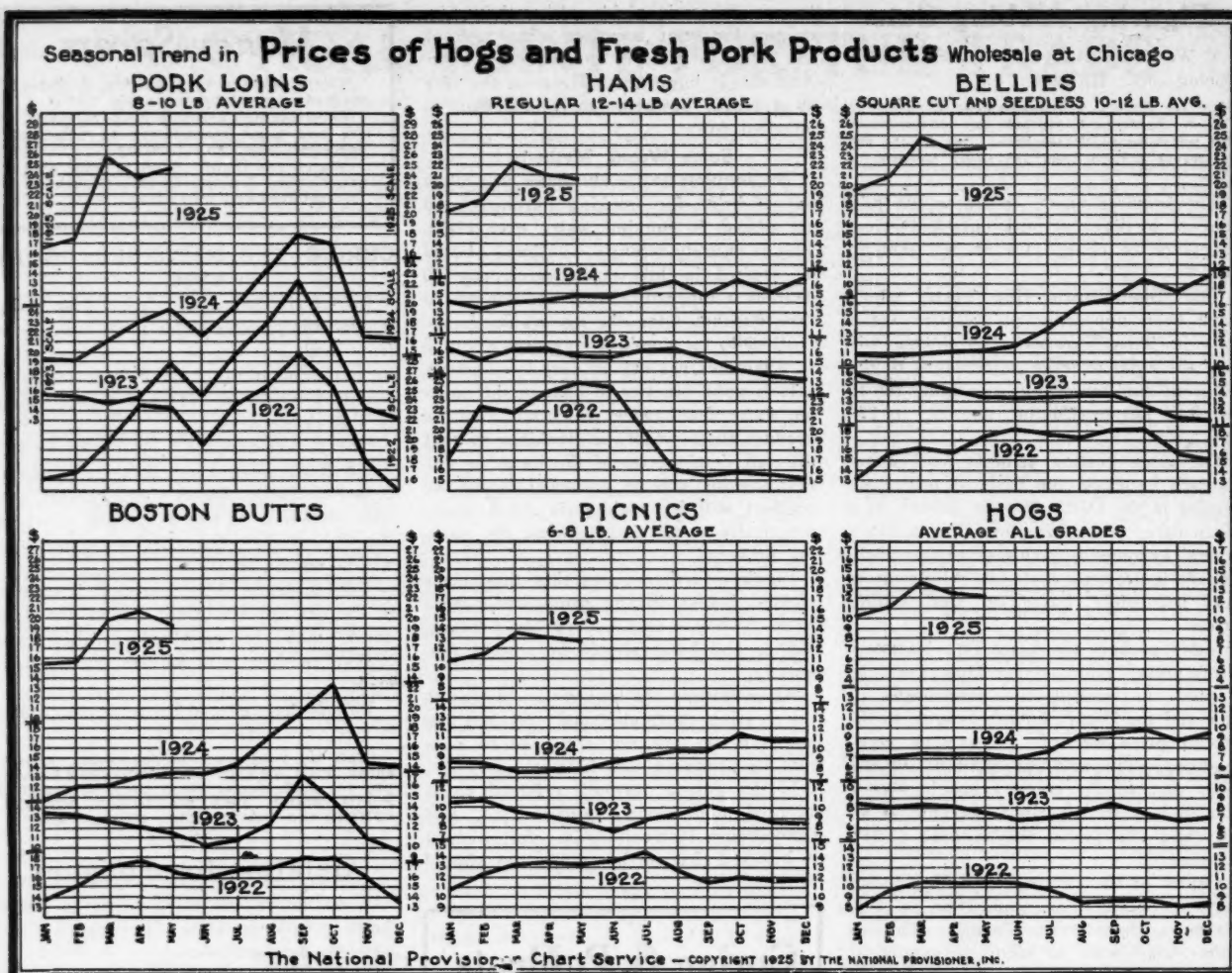
Hog Casings Beef Middles
Hog Bungs Beef Bladders
Selected Rounds Beef Bungs
Sheep Casings Beef Weasands

Submit your offerings by wire or letter for spot or future shipment.

ROY L. NEELY

605 Webster Bldg. Chicago, Ill.

Cable Address "ROLESNELY"



This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows trends of fresh pork prices during the first five months of 1925, compared with those of the three years preceding.

The trends in prices of all fresh pork products so far this year show some similarity to those of 1922, but differ widely from those of 1923 and 1924.

During May the weather was cool, and favorable to fresh pork consumption, and the market on fresh pork loins was steady to strong throughout the month. **But even at the higher prices loins failed to show a profit to the packer.**

The market for fresh hams showed a slight downward trend for the month as a whole, caused mainly by the sag in prices about the middle of the period. The product showed increased strength later in the month, in sympathy with the higher hog market. Demand throughout the month for boiling weights green was good.

There was a continuous strong demand for square cut and seedless bellies of all descriptions throughout the month.

Boston butts showed a decline during May from the high average reached in April, due to the good trade up to Easter. However, this item is still one of the best sellers on the list.

Picnics were slow to respond to the advance in the selling prices of other commodities, and to the cost of live hogs. Large quantities were sold at low levels for export shipment, which reduced cured stocks. In the process of replacement, green picnics were held at firm prices toward the end of the month and were sparingly offered.

Hogs showed a slight downward trend during May. Arrivals were larger than had been expected, and prices fluctuated wildly from day to day, and within the day's markets.

Some packers are showing more conservatism in their buying, realizing that there are still many hogs in the country.

BRITISH PROVISION LETTER.

(Special Letter to The National Provisioner.)

Liverpool, England, May 30, 1925.—The market this week has been quiet, buyers having filled up for the expected demand for the holiday period. Picnics have been in good demand, but hams have only met a fair trade.

The Danish situation has not yet cleared up, although supplies are reaching this market on steamers loaded up by voluntary workers. With the possibility of the strike soon ending and heavy shipments coming in, the market has ruled quiet, and it is expected that this next week will show a reduction in the Danish

prices due to better supplies, which will want clearing up as they will be showing staleness.

ACID CONTENT OF OLEO OIL.

Two large shipments of American oleo oil within the past few days were refused entry at Salonika, Greece, because they exceeded the acidity allowance. These two shipments, however, have been admitted to Greece through consular mediation. The American consular representatives were warned that no more oleo

oil containing excess acidity would be allowed entry except for strictly industrial purposes.

The maximum fatty acid content in these shipments was $\frac{1}{4}$ of 1 per cent. The Department of Commerce, says Norman Draper, Washington representative of the Institute of American Meat Packers, feels that exporters of oleo oil to Greece should carefully guard against shipping a product which contains more than the maximum allowed by the Greek regulations, as the Greek government apparently is determined to enforce the regulations to the letter.

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Prices Maintained—Distribution Good—Hog Movement Fair—Hog Prices Firm.

The movement of hog values the past week has shown a general maintenance of price levels with a fair movement of hogs at the principal points. The receipts for the past week at the leading points was 527,000, or about 50,000 more than the preceding week and only 66,000 less than last year. The relative movement of hogs compared with the small receipts earlier in the season and with the movement last year is rather suggestive of the fact that the movement is likely to decrease less than had been predicted.

As indicated from the general developments, the receipts tend to show that the prices for hogs the past few months have stimulated the breeding of hogs. It is claimed by some in close touch with the situation that as early as last fall there were certain sections of the country which had apparently recognized the conditions and were going in for increased hog production which is being reflected in the current movement.

Total Packing Less.

The total packing compared with last year shows a persistent decrease, however, and since March 1st this decrease has been about 2,300,000 hogs or a little over 23 percent compared with last year. How much longer this rate of decrease will be kept up is somewhat of a question, but the recent movement of hogs would seem to indicate that there were more hogs in the country than had been estimated and that the movement would not be as small as had been predicted.

The situation as to meat supplies seems to be fairly well maintained, and the price of meats is holding very steadily with distribution also on a good scale. The shipments of product from Chicago the past week continued heavy, although fresh meats and cut meats were a little under last year, while lard was a little more than last year.

The shipments into distribution have been excellent, and this is undoubtedly due to the maintenance of the domestic demand. Here and there come reports of less active domestic buying partly on account of the weather conditions and partly on account of the local conditions as to business.

Less Lard Produced.

A study of the lard production shows a persistent decrease so far this year, the March and April production being more than a third less than last year which reflected the smaller movement of hogs. The fact that the slaughter of hogs since March 1st has shown a decrease of about 23 percent is reflected in a little larger decreased lard production owing to the somewhat lighter weights.

Whether the hog movement will continue to decrease at the rate since March 1st is quite a question and many are be-

ginning to believe that the number of hogs in the country will be considerably more than predicted some time ago.

The feed situation as shown in the last government report is not satisfactory, and rather tends to indicate high prices for feedstuffs of all kinds and possibilities of high prices for animal products owing to the shortage and the feedstuffs crops. The pasturage conditions over a wide section of the country have been seriously affected by the dry weather and this is likely to be a considerable factor in the milk and butter production and the available supplies of butter fats.

The hay crop is seriously short according to the last government report, the indicated production being about 16,000,000 tons less than last year. The oats crop is apparently short about 250,000,000 bu., but barley is larger than last year. The serious shortage in the wheat crop naturally means a smaller supply of mill feeds than last year in addition to the decrease in other feedstuffs.

What the condition of the corn crop is cannot be determined as yet, excepting that there appears to be a little increase in acreage, with possibly a fair condition as a whole.

Export Movement Heavier.

The export movement of product has been gaining a little due, it is claimed, to some increased consignments. Lard ex-

ports the past week were nearly 17,000,000 lbs. against about 8,000,000 pounds last year and meats 11,300,000 lbs. against 7,700,000 lbs. The volume of foreign buying has not been heavy it is claimed, and the situation as to the possible continuation of the export movement seems somewhat problematical.

Unless the export movement continues to fall off, the possibility of the supply of fats will be a considerable problem, as there appears to be no material reduction in the domestic distribution of lard, notwithstanding the decrease in the production and the relative price of lard compared with oils.

Interesting Developments Expected.

The situation for the next few months is extremely interesting. There are two opinions as to the possible movement of hogs, and whether the supply of hogs in the country is as small as forecast by the government.

Another complication is the feedstuffs situation just referred to and the consequent effect on costs of production of meats and fats and the effect on prices of the tendency to increase the breeding. The complication of the prospects for the large crop of cotton and consequently a large supply of seed available for oil, creates another important factor which is having a direct bearing on the coming market.

The price of hogs is still relatively too high for the return from the products and there appears to be a loss in cutting operations. The packers apparently were too enthusiastic on the price of hogs and ran them way above the relative cost of the product and prices have not yet adjusted themselves backward to a relatively fair basis.

PORK—The market was dull and steady with mess at New York \$39.50 nominal; family, \$37.50@40.50; fat backs, \$36.50@40.

At Chicago mess pork was quotable at \$37.

LARD—Domestic trade fair; export demand slow, but market firm: At New York prime western quoted 17.90@18.00c; middle western, 17.75@17.85c; city, 17½@17¾c; refined continent, 18½c; South American, 19¼c; Brazil kegs, 20¼c; compound, 12¼@12¾c.

At Chicago lard in round lots 75c under July; regular lard July price and leaf lard 85c under July.

BEEF—The market was firm but trade quiet with mess quoted \$19@20; packer, \$19@20; family, \$20@24; extra India mess, \$32@33; No. 1 canned corned beef, \$2.75; No. 2, \$17.50; pickled tongues, \$55@60, nominal.

SEE PAGE 35 FOR LATER MARKETS.

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ending June 6, 1925, are reported officially as follows:

Point of origin—Commodity.	Amount.
Canada—Veal carcasses	805 pcs.
Canada—Beef tongues	2,885 lbs.
Canada—Pork hocks	1,907 lbs.
Canada—Veal livers	4,190 lbs.
Canada—Smoked pork	2,621 lbs.
Canada—Pork tenderloins	30,480 lbs.
Canada—Beef livers	4,164 lbs.
Canada—Pork tenderloin	240 lbs.
South America—Beef livers	25,000 lbs.
Germany—Smoked ham	1,962 lbs.
Germany—Sausage (loose)	10,687 lbs.
Italy—Sausage (loose)	500 lbs.

Daily Market Service

The DAILY MARKET SERVICE, established to furnish the trade with authentic daily information of market prices and market transactions, is the latest addition to THE NATIONAL PROVISIONER's trade service.

It includes market prices and transactions on provisions, lard, sausage meats, etc., together with daily hog market information, Board of Trade prices, etc. It covers export markets also.

It is mailed each day at the close of trading, and a handsome leather binder is furnished to subscribers for the purpose of filing the daily reports for ready and permanent reference. Subscribers also are entitled to free telegraphic service (messages collect).

Application for this service may be made to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill. The cost is \$1 per week, or \$48 per year, payable in advance.

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending June 6, 1925, with comparisons as follows:

	Week ending June 6, 1925	Prev. week, 1924	Cor. week, 1924
Western dressed meats:			
Steers, carcasses.....	7,903	7,342	8,389½
Cows, carcasses.....	135	673	1,175
Bulls, carcasses.....	138	189	229
Veals, carcasses.....	12,573	12,982	12,324
Hogs and pigs.....	20		
Lambs, carcasses.....	19,649	24,500	11,966
Mutton, carcasses.....	4,854	6,088	7,702
Beef cuts, lbs.....	134,942	84,568	232,847
Pork cuts, lbs.....	781,440	725,527	1,060,387
Local slaughters:			
Cattle.....	10,193	8,372	9,073
Calves.....	17,373	13,954	15,812
Hogs.....	40,018	39,957	57,333
Sheep.....	50,307	35,901	38,262

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially

reported as follows for the week ending June 6, 1925:

	Week ending June 6, 1925	Prev. week, 1924	Cor. week, 1924
Western dressed meats:			
Steers, carcasses.....	2,338	2,311	2,935
Cows, carcasses.....	529	615	827
Bulls, carcasses.....	178	193	277
Veals, carcasses.....	1,979	1,977	2,461
Lambs, carcasses.....	7,381	9,651	5,024
Mutton, carcasses.....	1,300	1,251	1,848
Pork, lbs.....	280,635	266,894	3,44,068
Local slaughters:			
Cattle.....	1,039	1,723	2,026
Calves.....	2,866	3,080	3,465
Hogs.....	4,583	16,156	20,854
Sheep.....	15,725	4,524	4,914

LARD AND GREASE EXPORTS.

Exports of lard from New York, June 1 to June 10, were 11,262,180 lbs., tallow, none; greases, 1,302,000 lbs.; stearine, none.

What is the special cure for Wiltshire sides? Ask **THE BLUE BOOK**, the "Packer's Encyclopedia."

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ending June 6, 1925, with comparisons, are reported by the U. S. Department of Commerce as follows:

Hams and Shoulders, including Wiltshires.

	Week ending June 6, 1925	May 30, 1925	May 23, 1925	July 1, '24 to June 6, '25*
	M lbs.	M lbs.	M lbs.	M lbs.
Total.....	3,350	2,404	2,777	260,704
To Belgium.....	32	25		10,782
Germany.....				576
Netherlands.....				2,120
United Kingdom.....	2,885	2,027	2,390	214,779
Other Europe.....				4,017
Canada.....				60
Cuba.....	401	342	326	14,980
Other countries.....	32	10	31	6,499

Bacon, including Cumberlands.

Total.....	5,064	3,949	3,695	283,675
To Belgium.....	478	545	280	7,901
Germany.....	214	650	25	23,971
Netherlands.....	55	8	18	8,034
United Kingdom.....	3,795	2,330	2,603	132,116
Other Europe.....	460	351	640	32,064
Canada.....	50	50		2,606
Cuba.....	30	35	35	23,772
Other countries.....	42		24	3,217

Lard.

Total.....	15,812	17,212	12,929	742,918
To Belgium.....	164	883	585	22,706
Germany.....	3,442	10,949	138	240,663
Netherlands.....	515	485	1,547	49,115
United Kingdom.....	7,042	3,165	7,012	204,407
Other Europe.....	1,246	518	688	75,137
Canada.....	100	154	88	8,561
Cuba.....	1,967	1,085	1,261	80,388
Other countries.....	1,278	493	1,610	61,911

Pickled, Pork.

Total.....	184	196	341	24,403
To Belgium.....				280
Germany.....				497
Netherlands.....				171
United Kingdom.....	40	37	110	3,158
Other Europe.....		27		2,341
Canada.....	100	20		5,077
Cuba.....	5	31	22	3,026
Other countries.....	39	81	6	9,853

WEEK ENDING JUNE 6, 1925.

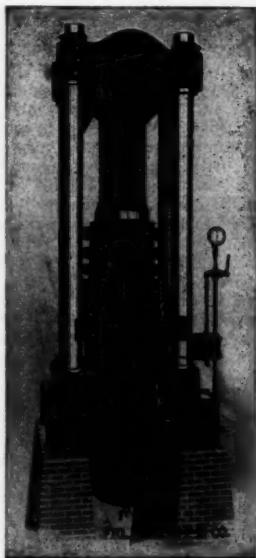
	Hams and Shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Boston.....	130		227	1
Detroit.....	1,314	562	1,704	5
Port Huron.....	1,031	531	1,905	113
Key West.....	387	30	1,147	
New Orleans.....	46	3	1,542	44
New York.....	442	3,932	9,130	21
Philadelphia.....			67	

*Revised to April 30, including exports from all ports.

On what meats is the dry or box cure used, and what is the formula? Ask **THE BLUE BOOK**, the "Packer's Encyclopedia."

Heavy Duty Service

—with **H-P-M** Presses



H-P-M Curb Presses are built for severe service. They are dependable and durable. Many characteristic H-P-M details of design in the present day machines are the result of progressive development through a half century's experience.

H-P-M Pressing Equipment for the Meat By-Products Industry

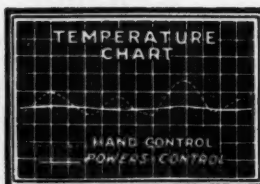
Includes
Crackling (Curb) Presses
Tankage Presses
Oleo Presses
Stearic Acid Presses
Pressure Pumps
Accumulators
Valves
Fittings, Packings
Press Cloths and Racks

THE HYDRAULIC PRESS MFG. CO.

52 Lincoln Avenue, Mount Gilead, Ohio

H-P-M
HIGH PRESSURE
HYDRAULIC
PRESSES

"FOR YOUR PRESSING NEEDS"



34 YEARS of specialization in temperature control has given us a wealth of knowledge and experience which is at your service without cost or obligation.

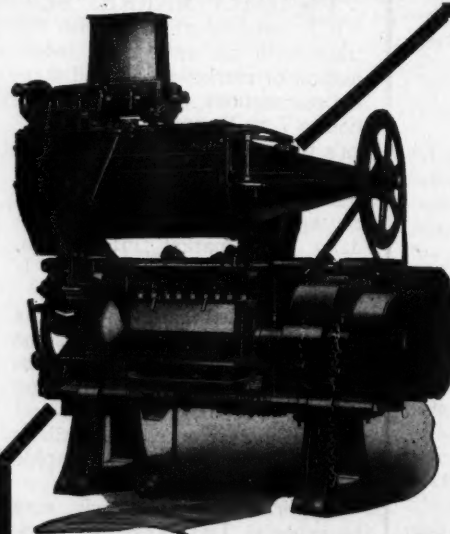
We have regulators for every process in the Packing Industry, each one specially worked out to do that particular kind of a job.

Let our engineers help you on your problems of temperature control; we may be able to save you much trouble and expense.

THE POWERS REGULATOR CO.

34 years of specialization in temperature control

2725 Greenview Ave., Chicago
New York Boston Toronto
and 31 other offices. See your telephone directory (3031B)

**Increase Your Profits from CRACKLINGS**

Cracklings made in the Anderson Crackling Expeller contain a higher percentage of ammonia and lower percentage of grease, and will therefore show a profit of approximately \$10 per ton over hydraulic pressed cracklings.

Write for Complete Information

The V. D. Anderson Co.

1935 W. 96th St.

Cleveland, Ohio

TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW—A moderate trade, but a very steady market, again were the features. Sales were reported of extra New York at 8 $\frac{1}{2}$ c delivered, or at 8 $\frac{3}{4}$ c, f.o.b. plant, the same level that has ruled of late, but the transactions were said to have represented only small quantities.

The strength in oils had little influence and the large consumers were still showing a disposition not to follow advances, while producers were firm in their ideas, and offerings on the whole were moderate and limited. Sentiment appeared rather friendly to the market, but there appeared to be nothing in the situation to lead to the expectation of any sharp price changes for the immediate future. At New York special was quoted at 8 $\frac{1}{2}$ c, extra at 8 $\frac{3}{4}$ c, and edible around 10c.

At Chicago the tallow market was quiet, though the undertone was steady. Edible listed 9 $\frac{1}{2}$ c, recently paid; city fancy, 9 $\frac{1}{4}$ @9 $\frac{1}{2}$ c; prime packer, 8 $\frac{3}{4}$ @9c; No. 1, 8 $\frac{1}{2}$ c; No. 2, 8c; and prime country tallow, 8 $\frac{1}{2}$ c.

At the London auction on June 10th, some 1,528 casks were offered and 729 sold at prices showing very little change from two weeks ago; mutton quoted 46s 6d@47s 6d; beef, 46s 6d@47s 6d, and good mixed at 46s@46s 6d.

At Liverpool Australian tallow was unchanged for the week with fine and good mixed both quoted at 45s 9d.

STEARINE—The market was a little more active and decidedly firmer, oleo New York selling up to 12c, and held at 12 $\frac{1}{2}$ c asked. Rumors were current of some export interest, and while the latter lacked confirmation, nevertheless more buying interest was in evidence, while offerings on the bulge were moderate.

At Chicago oleo was nominally 11 $\frac{1}{2}$ c.

OLEO OIL—A better demand developed the past week, both from export sources and the domestic trade, resulting in quite a little absorption and a stronger market. Offerings were lighter on the upturn, and it was said that both northern and southern Europe were active in the market for No. 2 grade.

At New York extra was 13 $\frac{1}{2}$ c asked; medium, 11 $\frac{1}{2}$ c; and lower grades, 10c. At Chicago extra was quoted at 12@12 $\frac{1}{2}$ c.

SEE PAGE 35 FOR LATER MARKETS.

LARD OIL—The market was barely steady. Better grades were somewhat easier, said to be due to accumulations of supplies, while lower grades were meeting a pretty fair demand.

At New York edible quoted 18 $\frac{3}{4}$ c; extra winter, 15 $\frac{1}{4}$ c; extra, 13 $\frac{1}{4}$ c; extra No. 1, 12 $\frac{3}{4}$ c; No. 1 at 12 $\frac{1}{2}$ c, and No. 2 at 12 $\frac{1}{4}$ c.

NEATSFOOT OIL—A better demand, a stronger market and a firm undertone, with offerings moderate and limited, was reported the past week. At New York pure quoted 14 $\frac{1}{2}$ c; extra, 12 $\frac{3}{4}$ c; No. 1 at 12 $\frac{1}{2}$ c, and cold test 17 $\frac{1}{4}$ @17 $\frac{1}{2}$ c.

GREASES—A noted improvement in foreign demand for white hog-grease turned a weak market into a strong and advancing one, white grease showing an advance of as much as 2 to 2 $\frac{1}{2}$ c per lb. over recent sales at New York. This had a strengthening influence on the entire market, but the demand for the other grades was limited, so that the advances elsewhere were not very important.

Sentiment was more mixed, and offerings of the better grades were lighter on the upturns. Strength in some of the

other oils and greases had some influence on the market, but the barely steady tone in tallow tended to check the upturns in greases, although tallow as slightly better in price than a week ago.

At New York white grease was reported to have sold up to 12 $\frac{1}{2}$ c for choice, while yellow was quoted at 8 $\frac{1}{4}$ @8 $\frac{1}{2}$ c, house at 8 $\frac{1}{2}$ @8 $\frac{3}{4}$ c, A white 9 $\frac{1}{4}$ c, and B white 9c.

At Chicago choice white grease was reported quiet at 9@9 $\frac{1}{2}$ c; A white listed about 9c, B white 8 $\frac{1}{2}$ c, yellow as steady at 8 $\frac{1}{4}$ @8 $\frac{1}{2}$ c, house listed about 8 $\frac{1}{4}$ c, and brown quoted at 8c.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, June 10, 1925.—There is very little business being done this week with the fertilizer manufacturers, due to the absence of many of the buyers who are attending the annual convention of the National Fertilizer Association at White Sulphur Springs, W. Va. The attendance has been reported very large.

Tankage is not moving very fast, and stocks are accumulating at local plants and lower prices are looked for soon. The new nitrate of soda prices so far have not been of sufficient interest to fertilizer buyers to induce them to contract for future delivery.

The leading seller of sulphate of ammonia will probably announce the prices for fall and winter delivery about June 15.

EXPORTS OF PROVISIONS.

Exports of provisions from the Atlantic and Gulf ports for the week ending June 6, 1925, with comparisons:

PORK, BBLs.				
To	Week ended June 6, 1925	Week ended June 7, 1924	Nov. 1, 1924.	From June 6, 1925
United Kingdom...	105	100	1,976	
Continent	105	...	9,110	
West Indies	100	237	3,274	
B. N. A. Colonies...	120	
Total	205	337	14,480	

BACON AND HAMS, LBS.				
United Kingdom...	9,270,300	6,160,000	302,599,910	
Continent	1,280,500	6,198,800	36,003,000	
Sth. and Ctl. Amer.	120,000	
West Indies	59,500	114,500	
B. N. A. Colonies...	68,000	
Other countries	577,500	
Total	10,550,800	12,418,000	339,507,910	

LARD, LBS.				
United Kingdom...	5,892,674	4,885,550	138,432,031	
Continent	5,627,301	3,997,877	238,874,203	
Sth. and Ctl. Amer.	668,496	173,236	3,705,768	
West Indies	17,640	75,460	1,837,467	
Other countries	31,898	72,632	
Total	12,206,111	9,164,021	382,922,101	

RECAPITULATION OF THE WEEK'S EXPORTS.

From—	Pork, bbls.	Bacon and hams, lbs.	Lard lbs.
New York	105	4,873,800	9,130,111
Boston	740,000
Philadelphia	70,000
New Orleans	100	...	130,000
Montreal	6,177,000	2,138,000
Total week	205	10,550,800	12,206,111
Previous week	375	9,749,500	16,370,137
2 weeks ago	6,730,000	9,470,955
Cor. week, 1924.	337	12,418,000	9,164,021

Comparative summary of aggregate exports in lbs. from Nov. 1, 1924, to June 6, 1925:

	1924-1925	1923-1924.	Decrease.
Pork, lbs.	2,896,000	5,961,400	3,065,400
Bacon & Hams, lbs.	339,507,910	333,686,435	194,178,515
Lard, lbs.	382,922,101	544,980,079	162,057,978

Packinghouse By-Products

Blood.

Chicago, June 11, 1925.

The blood market is stronger, with sales reported at \$3.50, asking \$3.60@3.75.

	Unit ammonia.
Ground	\$3.25@3.35
Crushed and unground	3.15@3.30

Digester Hog Tankage Materials.

This market is pretty well cleaned up, and not much material is being offered. Prices are strong. Sales have been reported at \$3.50 on fancy materials, other grades sold up to \$3.25.

	Unit ammonia.
Ground, 10 to 12%, ammonia	\$3.15@3.45
Unground, 11 to 13%, ammonia	2.85@3.40
Unground, 7 to 10%, ammonia	2.65@3.00

Fertilizer Tankage Materials.

There is not much inquiry in this market, and not much material offered. High grade ground material offered at \$3.00.

	Unit ammonia.
High grade, ground, 10-12%, ammonia	\$2.90@3.00
Lower grade, ground, 6-9%, ammonia	2.50@2.75
Medium to high grade, unground	2.50@2.75
Lower grade, unground	2.25@2.40
Hoof meal	2.95@3.05
Grinding hoofs, pigs toes, dry	32.00@35.00

Bone Meals.

The bone meals market is pretty well cleaned up and prices are strong.

	Per ton.
Raw bone meal	\$29.00@33.00
Steam, ground	24.00@26.00
Steam, unground	20.00@22.00

Cracklings.

The crackling market is steady. Very little material is being offered, and prices are firm. Hard pressed beef quoted at 75@80c.

	Per ton.
Pork, according to grease and quality	\$25.00@70.00
Beef, according to grease and quality	30.00@45.00

Bones, Horns and Hoofs.

This market is about the same. There is a good demand for hoofs; bones are steady.

	Per ton.
Horns, unassorted	\$7.00@20.00
Culls	30.00@33.00
Hoofs, unassorted	32.00@35.00
Round shin bones, unassorted	40.00@42.00
Flat shin bones, unassorted	38.00@40.00
Thigh bones, unassorted	35.00@40.00

(NOTE.—Foregoing prices are for mixed carloads of materials indicated above.)

Glue and Gelatin Stock.

Prices are steady in this market, and offerings are moderate. Glue stocks, \$29.00; grinding bones, \$30.00.

	Per ton.
Calf stock	\$9.00@30.00
Edible pig skin strips	20.00@115.00
Rejected manufacturing bones	35.00@40.00
Horn plths	25.00@30.00
Cattle jaws, skulls and knuckles	30.00@31.00
Junk and hotel kitchen bones	25.00@26.00
Sinews, pizzles and hide trimmings	19.00@22.00

Animal Hair.

Very little hog hair offered around, and there is a good demand. Prices are strong.

	Per ton.
Coll. dried lb.	4 @ 5
Processed, lb.	8 @ 10
Dried switch (110 to 100) each	9 @ 12
Horse tails, each	50 @ 55
Horse mane hair, green, lb.	12 @ 13
Unwashed dry horse mane hair, lb.	9 @ 20
Pulled horse tail hair, lb.	65 @ 70

Pig Skin Strips.

The market is firm but quiet, asking price for No. 1, 7 $\frac{1}{4}$ c, No. 2 and No. 3 edible fresh frozen mostly 5 $\frac{1}{4}$ c per lb. basis Chicago.

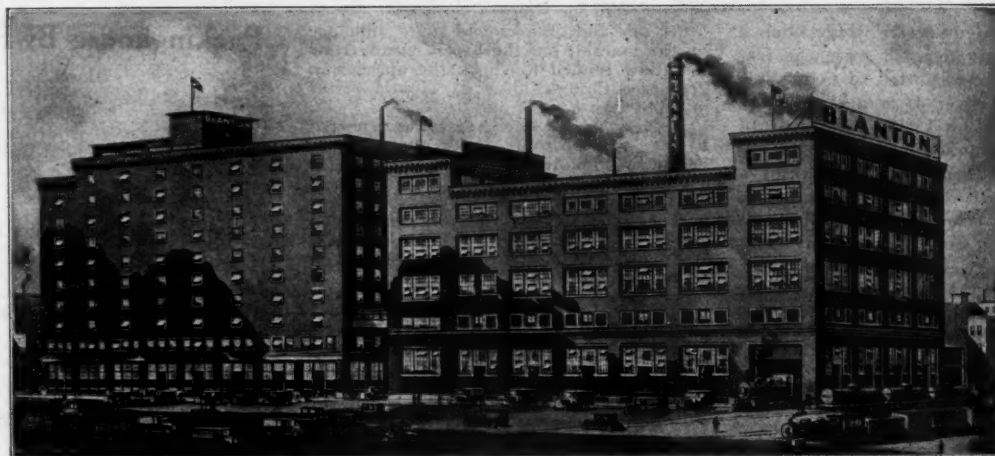
William G. Morrison Company

Sanitary Rendering and Drying Tanks, Cookers, General Tank House Machinery and Equipment. Tank Water Evaporators.

Dayton,

Ohio

THE BLANTON COMPANY St. Louis, U. S. A.



Manufacturers of

MARGARINES OF THE BETTER GRADES

WHOLESALE DEALERS:

**Get Our Prices and Selling Plan
We Can Make Your Business More Profitable**

MARGARINE MAKERS MEET.

An interesting and valuable program rewarded those who braved the heat and attended the sixth annual convention of the Institute of Margarine Manufacturers, held at the George Washington Hotel, Washington, D. C., on June 4 and 5. Addresses were made by Hon. Renick W. Durlap, Assistant Secretary of Agriculture; Dr. W. D. Richardson, chief chemist of Swift & Co., and Paul I. Aldrich, editor THE NATIONAL PROVISIONER.

B. S. Pearsall, of the B. S. Pearsall Butter Co., Elgin, Ill., was re-elected president, while Dr. J. S. Abbott was returned to the office of secretary and treasurer. Other officers are: First vice-president, H. J. Rohan, Churngold Corp., Cincinnati, Ohio; second vice-president, J. J. Wilke, Wilson & Co., Chicago; recording secretary, E. C. Walraven, Troco Nut Butter Co., Chicago.

Wrong Use of U. S. Stamp.

The convention went on record as opposing the use of the words "U. S. Inspected and Passed," or similar wording, in connection with a purely grading function, as has been done in some instances with butter. The text of this resolution is as follows:

"The Institute respectfully submits that the use of the legend 'U. S. Inspected and Passed' by the Department of Agriculture has come, through long usage, to have a very definite and significant meaning, a guarantee of federal inspection of foods with reference to purity and wholesomeness. The government should not

use the legend in any abbreviated form without proper qualification, such as 'government inspected,' in connection with a purely grading function, such as the scoring of a food with reference to taste, texture, body, salt, water content, etc."

The annual banquet was held on Thurs-



B. S. PEARSALL

B. S. Pearsall Butter Co., Elgin, Ill.
Re-elected President of the Institute of
Margarine Manufacturers.

day evening, June 4, and was an interesting feature of the meeting. Dr. H. W. Wiley entertained the guests with a humorous talk.

Committees appointed at the convention for the ensuing year were as follows: Executive committee, B. S. Pearsall, chairman; E. P. Kelly, Capital City Products Co., Columbus, Ohio; H. H. Kamsler, Armour and Company, Chicago; W. C. Potter, Swift & Company, Chicago; H. J. Rohan; Jay Gould, The Best Foods, Inc., New York, N. Y.; E. C. Walraven and J. J. Wilke.

Legislative committee: H. H. Kamsler, chairman; W. C. Potter and Jay Gould.

Publicity committee: E. P. Kelly, chairman; E. C. Walraven, Troco Nut Butter Co., and C. E. Harrow, Harrow-Taylor Butter Co., Kansas City, Mo.

Membership committee: H. J. Rohan, chairman; J. J. Wilke, Wilson & Co., and Howard Beatty, Glidden Food Products Co., Chicago.

President Pearsall's address, outlining the difficulties to meet and the restrictions to observe in marketing margarine, was covered in the June 6 issue of THE NATIONAL PROVISIONER.

COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from New York, June 1 to June 10, 50 bbls.

What are the formulas for various canned soups? How are they prepared and processed? Ask the BLUE BOOK, the "Packer's Encyclopedia."

VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Market Strong—Trade Moderate—Cash Demand Fair—Crude Tight—Outside Markets a Factor—Lard Strong.

The cottonseed oil futures market on the New York Produce Exchange continued to display a strong undertone again this week. Prices gradually advanced as they have of late, following the strength in western lard and grain markets, together with an absence of important selling pressure, scattered buying and covering, and at times helped by unfavorable cotton crop reports from parts of Texas.

Profit Taking in Evidence.

On the bulges profit taking was in evidence, and scattered commission house selling developed. But the latter was not sufficiently large or concentrated enough to have much effect.

At the high point this week, the July delivery was up a cent a pound and September up nearly $\frac{1}{4}$ c per lb. from the lows of the season made just about three weeks ago, following the unsatisfactory April Government report, issued about May 19.

The developments the past week showed no particular change from those of late, in that the lard market increased its premium to nearly $\frac{6}{8}$ c per lb. over oil, while cash trade from day to day was moderate to fair, and the market responded readily to any refiners' demand for July, which was taken as indicating removal of hedges against cash sales.

Lard Market Helped Oil.

The bulk of the opposition on the bulges appeared to come from professional sources, and while the lard market, with its notable strength in face of limited demand and irregularity of hog values, helped oil considerably, nevertheless, the latter failed to stimulate cash oil demand to a proportion comparable to the available supplies the balance of the season.

As a result, there was less disposition to follow the upturns in oil, regardless

of the lard developments. After all, the available oil supplies are going to cut considerable figure in making the oil price, and as the market has scored a good rally, it is again time to take stock of the conditions within the market itself.

Cash demand is not as broad as had been expected on the advances, although consumers' and distributors' stocks would appear to be moderate to light. The cotton crop, as far as judged by weather and general reports, is progressing very favorably, and as yet there is little to indicate any prospect of an unfavorable coming Government report, although southern and central Texas could undoubtedly use more rain. The southern parts of Texas received some rains this week, and relieved the apprehension there slightly, while the eastern belt experienced goodly showers.

Estimated May Consumption.

Estimates on May consumption of cot-

ton oil are running from 225- to 250,000 bbls. against 179,000 last year, but such figures as estimated, if not exceeded in the report due next week, will probably have an adverse influence upon the market. There is confident expectations of liberal July tenders, and at the same time there are rumors that western longs are contemplating taking delivery of July oil.

But there are some well-posted oil interests who believe that it would be better for the west to switch July to the later months at around .40 discount, rather than take the chance of placing the oil in store, unless they have some actual use for the oil, as it is said that the warm months of July and August are probably the worst time of the year for oil to be taken in, and be put into store.

The situation, judging from close observation, is one where more cash business is necessary. The remaining supplies of oil are not being distributed as rapidly as some believe they should be, but in certain refining quarters the contention is made that by October 1st every barrel of old oil will have disappeared into consumption channels. This belief is held owing to the expectation that the real benefits of the lard premium will come during the months of heaviest oil distribution annually.

On the other hand, it is questionable whether or not the trade will stock up to such an extent, or be inclined to buy ahead, should the present prospect for the cotton crop continue for another month or so.

Sell Nearbys and Buy Distant.

In one quarter there is a disposition to sell the nearbys and buy the distant months. Here it is contended that the prospective carry-over and good crop outlook are going to make for carrying charges throughout the list. There has been some buying of July and September against sales of October recently, felt to have been for refiners' account, but these operations thus far have been small in volume.

Scattered spreading in the way of buying oil and selling lard continues, but this spread has been a most unsatisfac-

SOUTHERN MARKETS.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., June 11, 1925.—Prime cottonseed delivered Dallas, price nominal; prime crude cottonseed oil, f.o.b. Dallas, $9\frac{1}{2}$ c; cracked cake and meal, f.o.b., \$38.00; hulls, \$13.00; mill run linters, $3\frac{1}{2}$ @7c. Good rain this week.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., June 11, 1925.—Valley, $9\frac{1}{2}$ c bid for any shipments of crude cottonseed oil, with mills inclined to trade at this level; 41 per cent meal, \$39.00; Memphis; loose hulls, \$7.50, Memphis.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., June 11, 1925.—Sales prime crude cottonseed oil this week at 10c, Memphis; $9\frac{3}{4}$ c bid Valley; 10c generally asked. Offerings light; refined firmly held; prospects for increasing demand. Thirty-six per cent meal, \$48.40; 41 per cent meal, \$40.65; 43 per cent meal, \$42.65; loose hulls, \$10.25; sacked hulls, \$13.40, all delivered New Orleans.

ASPEGREN & CO., Inc.

Produce Exchange Bldg.

Distributors

NEW YORK CITY



Selling Agents for



Agents in Principal Eastern Cities

The Portsmouth Cotton Oil Refining Corp., Portsmouth, Va.

The Gulf & Valley Cotton Oil Co., Ltd., New Orleans La.

tory one throughout the season, and some of the shrewd observers are still looking for lard to increase its premium over oil considerably.

The crude markets were again quiet, but tight and strong. Sales as high as ten cents in the southeast were rumored, and southeast and Valley mills were holding for ten cents while Texas was nominal at $9\frac{1}{2}$ @ $9\frac{3}{4}$ c.

One of the best analyses of the situation for the immediate future heard of late came from a cash oil man, who said that to him the outlook was very complicated. On the one hand, lard was pulling oil upwards, while on the other hand, the favorable cotton crop outlook, and the heaviness in cotton were having the opposite effect.

In the meantime, cash trade was disappointing, and with the lard and cotton markets acting as magnets, and pulling in opposite directions, time alone would tell which way the next swing of the pendulum would be. On the whole, he said, the situation did not look healthy to him.

COTTONSEED OIL—Market transactions:

Friday, June 5, 1925.

	Range		Closing	
	Sales.	High. Low.	Bid.	Asked.
Spot			1060	a 1090
June			1060	a 1090
July	6500	1090 1081	1086	a 1087
Aug.	1000	1120 1112	1112	a 1115
Sept.	6400	1136 1126	1128	a 1130
Oct.	6400	1126 1115	1119	a 1120
Nov.	100	1055 1055	1045	a 1055
Dec.	300	1050 1047	1030	a 1050
Jan.			1030	a 1050

Total sales, including switches, 29,900 P. Crude, S. E. $9\frac{3}{4}$ Bid.

Saturday, June 6, 1925.

	Range		Closing	
	Sales.	High. Low.	Bid.	Asked.
Spot			1060	a 1100
June			1060	a 1100
July	1800	1084 1080	1081	a 1083
Aug.			1102	a 1112
Sept.	1200	1125 1123	1124	a 1125
Oct.	100	1110 1110	1110	a 1115
Nov.			1047	a 1055
Dec.			1030	a 1050
Jan.			1030	a 1050

Total sales, including switches, 31,000 P. Crude, S. E. $9\frac{3}{4}$ Bid.

THE EDWARD FLASH CO.

29 BROADWAY
NEW YORK CITY

BROKERS EXCLUSIVELY

VEGETABLES OILS

In Barrels or Tanks

Hardened Edible Coconut Oil

COTTON OIL FUTURES

On the New York Produce Exchange

Monday, June 8, 1925.

	Range		Closing	
	Sales.	High. Low.	Bid.	Asked.
Spot			1060	a 1090
June			1061	a 1090
July	3200	1082 1073	1077	a 1079
Aug.	100	1105 1105	1095	a 1105
Sept.	1400	1124 1118	1120	a 1122
Oct.	100	1105 1105	1110	a 1113
Nov.	300	1060 1059	1055	a 1060
Dec.	400	1055 1038	1040	a 1050
Jan.	300	1046 1045	1040	a 1050

Total sales, including switches, 8,600 P. Crude, S. E. nom.

Tuesday, June 9, 1925.

	Range		Closing	
	Sales.	High. Low.	Bid.	Asked.
Spot			1075	a 1100
June			1070	a 1100
July	3100	1099 1087	1096	a 1099
Aug.	400	1120 1118	1115	a 1125
Sept.	3400	1141 1120	1141	a 1142
Oct.	1400	1126 1116	1128	a 1130
Nov.	100	1077 1077	1077	a 1085
Dec.	700	1075 1045	1075	a 1080
Jan.	100	1075 1075	1075	a 1085

Total sales, including switches, 9,400 P. Crude, S. E. $9\frac{3}{4}$ -10.

Wednesday, June 10, 1925.

	Range		Closing	
	Sales.	High. Low.	Bid.	Asked.
Spot			1060	a 1100
June			1060	a 1090
July	6000	1102 1088	1089	a 1091
Aug.	200	1111 1111	1110	a 1113
Sept.	4900	1140 1127	1128	a 1130
Oct.	1800	1125 1115	1115	a 1117
Nov.			1060	a 1080
Dec.	900	1074 1057	1062	a 1070
Jan.			1062	a 1070

Total sales, including switches, 15,800 P. Crude, S. E. 10 Asked.

Thursday, June 11, 1925.

	Range		Closing	
	Sales.	High. Low.	Bid.	Asked.
Spot			1080	a 1125
June			1085	a 1125
July	1100	1086 1100	1100	a 1101
August	1120	1110 1119	1120	a 1120
September	1141	1126 1137	1138	a 1138
October	1129	1116 1128	1129	a 1129
November			1070	a 1085
December	1075	1062 1070	1080	a 1080
January			1070	a 1080

SEE PAGE 35 FOR LATER MARKETS.

COCOANUT OIL—A rather firm tone featured the market the past week, with a better inquiry reported, while sellers were firm in their ideas and offerings were limited. At New York Ceylon, bbls., quoted $10\frac{1}{4}$ @ $10\frac{1}{2}$ c; tanks, $9\frac{1}{4}$ c; tanks Pacific coast, $8\frac{3}{4}$ @ $8\frac{1}{2}$ c; Cochin, bbls., New York, $11\frac{1}{4}$ @ $11\frac{1}{2}$ c; edible, bbls., New York, 12c.

SOYA BEAN OIL—A very firm market with continued strength in Oriental cables and owing to reports of production well sold ahead, featured the market. Demand on the whole was fair.

At New York crude, barrels, quoted $12\frac{3}{4}$ @ $13\frac{1}{4}$ while sellers' tanks, prompt

shipment from the Pacific coast, were held at 11c.

CORN OIL—A strong market with limited offerings, a moderate demand and helped by the strength in cotton oil were the features in corn oil this week. At New York crude, bbls., quoted $12\frac{1}{2}$ @ $12\frac{3}{4}$ c; refined, $12\frac{1}{2}$ @ $13\frac{1}{2}$ c; cases, \$13.88; buyers' tanks, f.o.b., mills, $9\frac{1}{2}$ @ $9\frac{3}{4}$ c, although in some cases it was reported that these prices could be shaded a little.

PALM OIL—A firm market, with strong cables and steadiness in other oils and greases, but a moderate demand, were the features. Offerings were light and limited.

At New York Lagos spot quoted 9c; shipment, prompt and nearby, $8\frac{1}{2}$ @ $9\frac{1}{2}$ c; Niger, spot, nominal, shipment, $8\frac{1}{2}$ @ $8\frac{3}{4}$ c. Lagos on the spot was reported to have advanced to $9\frac{1}{4}$ c.

PALM KERNEL OIL—The market was rather quiet and steady with a firm undertone; imported casks New York quoted $10\frac{1}{2}$ @ $10\frac{3}{4}$ c.

SESAME OIL—Purely nominal conditions prevailed in this market.

COTTON OIL—Demand fair, but market stronger; refined, barrels, New York quoted $12\frac{1}{2}$ @ $12\frac{3}{4}$ c; southeast and Valley crude, $9\frac{1}{4}$ @ $10\frac{1}{2}$ c; Texas, $9\frac{1}{2}$ @ $9\frac{3}{4}$ c nominal.

SOUTHERN COTTON OIL GOING.

Formal discharge of the receivers of the Southern Cotton Oil Co. was announced on May 29, and the officers under the reorganization are now in charge. These officers are:

A. D. Geoghegan, president; A. Q. Petersen, T. O. Asbury, C. D. Jordan, L. C. Haskell, vice presidents; F. L. Palmer, secretary-treasurer; J. A. Ryan, auditor.

The directors are all New Orleans men, headed by R. S. Hecht, leading New Orleans banker, and chairman of the New Orleans Port Commission. Beside Mr. Hecht, they are J. P. Butler, Jr., J. E. Bouden, Jr., L. M. Pool, W. Irving Moss, Fred W. Evans, W. P. Stewart, A. Q. Petersen, A. B. Freeman, and President Geoghegan.

Headquarters will be at New Orleans and the aim will be to make this a Southern enterprise in fact as well as in name. Mr. Geoghegan has made a record as an executive in the cottonseed products field, and with such able lieutenants as Messrs. Jordan, Haskell and others, the company should resume its former commanding position in this great industry.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, June 9, 1925.—Latest quotations on chemicals and soapmaker's supplies:

Seventy-six per cent caustic soda, \$3.76 @3.91 per cwt.; 98 per cent powdered caustic soda, \$4.16@4.56 per cwt.; 58 per cent carbonate of soda, \$2.04@2.44 per cwt.

Clarified palm oil in casks 2,000 lbs., $9\frac{3}{4}$ @ $9\frac{1}{2}$ c lb.; olive oil foots, $9\frac{1}{2}$ @ $9\frac{1}{4}$ c lb.; East India cochin coconut oil, $15\frac{1}{2}$ c lb.; cochin grade coconut oil, domestic, $11\frac{1}{2}$ @ $11\frac{1}{4}$ c lb.; Ceylon grade coconut oil, $11\frac{1}{2}$ @ $11\frac{1}{4}$ c lb.

Prime summer yellow cottonseed oil, $12\frac{1}{2}$ @ $12\frac{3}{4}$ c lb.; soya bean oil, $13\frac{1}{4}$ c lb.; red oil, $11\frac{1}{2}$ @ $12\frac{1}{2}$ c lb.

Extra tallow, f.o.b. seller's plant, $8\frac{3}{4}$ c lb.; dynamite glycerine, nominal, $18\frac{1}{4}$ c lb.; saponified glycerine, nominal, $13\frac{3}{4}$ c lb.; crude soap glycerine, nominal, $12\frac{1}{4}$ c lb.; chemically pure glycerine, nominal, $18\frac{1}{2}$ c lb.; prime packers grease, nominal, $8\frac{3}{4}$ @ $8\frac{1}{2}$ c lb.

The Procter & Gamble Co.

Refiners of all Grades of

COTTONSEED OIL

Puritan, Winter Pressed Salad Oil

Boreas, Prime Winter Yellow
Venus, Prime Summer White
Sterling, Prime Summer Yellow

White Clover Cooking Oil
Marigold Cooking Oil
Jersey Butter Oil

Moonstar Coconut Oil
P&G Special (Hardened) Coconut Oil

Refineries: IVOXYDALE, OHIO
PORT IVORY, N. Y.
KANSAS CITY, KAN.
MACON, GA.
DALLAS, TEXAS
HAMILTON, CANADA

General Offices:

CINCINNATI, OHIO

Cable Address: "Procter"

THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Hog products very steady latter part of the week; profit taking readily absorbed; commission houses' support in evidence on breaks; hogs steadier, receipts smaller, cash product demand generally disappointing.

Cottonseed Oil.

Cotton oil quiet and barely steady due to liquidation in July, selling of later months, favorable cotton weather and dullness in cash trade. Buying July, refiners' brokers are checking declines, but sentiment generally is less friendly. Southeast crude, 9 $\frac{3}{4}$ c bid; Valley, 9 $\frac{1}{2}$ c sales; Texas, 9 $\frac{1}{4}$ c sales and bid.

Quotations on cottonseed oil at Friday noon were: June, \$10.50@11.00; July, \$10.93@10.94; August, \$11.10@11.16; September, \$11.30@11.32; October, \$11.18@11.20; November, \$10.66@11.75; December, \$10.64@10.70; January, \$10.64@10.65.

Tallow.

Tallow, extra, 9c asked. Producers now inclined to hold extra at 9c delivered New York.

Oleo Oil and Stearine.

Stearine, oleo, 12 $\frac{3}{4}$ c asked.

FRIDAY'S GENERAL MARKETS.

New York, June 12, 1925.—Spot lard at New York, prime western, \$17.95@18.05; middle western, \$17.80@17.90; city, \$17.50@17.75; refined continent, \$18.25; South American, \$19.00; Brazil kegs, \$20.00; compound, \$12.50@13.00.

Liverpool Provision Markets.

Liverpool, June 12, 1925.—(By Cable).—Shoulders, squares, 76s; picnics, none; hams, long cut, 118s; hams, American cut, 115s; bacon, Cumberland cut, 103s; short backs, 101s; bellies, clear, 116s; Wiltshires, 98s; Canadian, 108s; spot lard, 88s.

Hull Oil Market.

Hull, England, June 12, 1925.—(By Cable).—Refined cottonseed oil, 45s 3d; crude cottonseed oil, 41s 9d.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to June 12, 1925, show exports from that country were as follows: To England, 120,468 quarters; to the continent, 36,809 quarters, to other ports, none.

Exports of the previous week were: To England, 126,332 quarters; to the continent, 85,832 quarters, to other ports, none.

MARKET HOUSE EQUIPMENT.

The Cincinnati Butchers' Supply Company, whose "Boss" machines and equipment have won a world wide reputation for efficiency, have been for years marketing their high grade refrigerators and fixtures under the trade mark "Beauty."

Attractively designed and constructed with care to the smallest detail, "Beauty" refrigerators and fixtures are favorably known for these superior features and are receiving a good demand.

One of the specialties of The Cincinnati Butchers' Supply Company is to equip public market houses with practical, sanitary and attractive fixtures. They have just installed part of the equipment in the new municipal market house at Winston-Salem, N. C., and the officials there were so well satisfied with the installation that another and larger order was awarded the Cincinnati firm for additional equipment.

Meat Stocks Still Heavy

Stocks of meats and lard in the United States on June 1 show a decline from those of May 1st.

Stocks of lard declined about 13,000,000 lbs., but are still more than 4,000,000 pounds above the five-year average.

S. P. meats are about 13,000,000 lbs. heavier than the five-year average. D. S. meats on the other hand, are more than 100,000,000 lbs. below the five-year average for June 1.

Frozen pork declined 20,000,000 lbs. during the month, but still stands 5,500,000 lbs. higher than the five-year average.

All pork products, with the exception of D. S. meats, are still above the average of June 1 for the past five years.

In this connection it should be remembered that this five-year average includes two years of abnormally heavy supplies.

Stocks of meat and lard in storage in the United States on June 1, 1925, with comparisons, are announced by the U. S. Bureau of Agricultural Economics as follows:

	June 1, '25 lbs.	May 1, '25 lbs.	5-Year Av. June 1-lbs.
Beef, frozen	46,888,000	67,271,000	67,898,000
Cured	16,111,000	16,746,000	12,985,000
In cure	11,572,000	12,206,000	9,970,000
Pork, frozen	181,947,000	201,246,000	175,679,000
D. S. cured	74,012,000	77,947,000	156,534,000
D. S. in cure	68,250,000	67,601,000	93,375,000
S. P. cured	207,232,000	234,183,000	170,778,000
S. P. in cure	218,206,000	233,212,000	242,887,000
Lamb and mutton, frozen	1,920,000	1,968,000	6,128,000
Misc. meats	80,669,000	37,060,000	72,561,000
Lard	138,124,000	151,499,000	134,115,000

MARGARINE BOYCOTT ILLEGAL.

The Federal Trade Commission has declared that resolutions calling upon merchants and citizens to quit selling oleomargarine are unlawful. Statements that oleomargarine "is injurious to public health" are not warranted by the findings of the Commission and are therefore unlawful.

The Commission declares that such resolutions and such statements are unfair methods of competition and therefore orders the Wisconsin Creamery Association, and some forty others, to cease and desist from trying to kill the margarine industry by such methods.

This ends a long investigation by the government into the efforts of a group of persons in one industry to kill a competitive industry by means of a systematic boycott and a misrepresentation of the facts relating to the wholesomeness of oleomargarine.

NEW MUTUAL SAUSAGE PLANT.

The Mutual Sausage Company, 2713 Quinn street, Chicago, has purchased the plant formerly occupied by the Purity Packing Company at 3248 West 47th street, from the trustees of the Central Manufacturing District. This building was completed in March, 1923, contains two stories and basement, with 37,000 square feet of floor space.

The Mutual Sausage Company, it was announced recently by W. H. Gausselein, secretary-treasurer, will build a large garage on the property and will make other improvements, bringing the total investment to \$250,000. The company, which makes Marvel brand meat products, was founded in 1910.

RECEIPTS AT CENTERS.

SATURDAY, JUNE 6, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	500	5,900	4,000
Kansas City	400	2,500
Omaha	200	10,500
St. Louis	400	4,500	300
St. Joseph	4,000	300
St. Paul	200	500	300
Oklahoma City	200	500
Fort Worth	400	700	500
Milwaukee	100	100
Denver	1,800	300	3,100
Louisville	100	500	1,500
Wichita	100	800
Indianapolis	200	4,000	200
Pittsburgh	100	1,500	300
Cincinnati	200	600	2,300
Buffalo	100	500	400
Cleveland	100	1,500	500
Nashville, Tenn.	800	300
Toronto	800	700

MONDAY, JUNE 8, 1925.

Chicago	16,000	45,000	9,000
Kansas City	15,000	10,000	5,000
Omaha	5,700	12,000	5,400
St. Louis	6,500	10,000	4,000
St. Joseph	2,300	6,500	1,100
St. Paul	2,000	7,500	100
St. Paul	3,500	18,000	400
Oklahoma City	1,900	900
Fort Worth	5,000	1,000	1,200
Milwaukee	200	400
Denver	2,800
Louisville	1,500	1,100	3,400
Wichita	1,200	2,000	300
Indianapolis	500	4,000	200
Pittsburgh	1,000	4,000	1,800
Cincinnati	700	3,700	700
Buffalo	2,500	12,000	2,000
Cleveland	800	3,000	1,500
Nashville, Tenn.	400	800	2,000
Toronto	5,500	1,300	400

TUESDAY, JUNE 9, 1925.

Chicago	8,000	21,000	8,000
Kansas City	9,000	8,000	5,000
Omaha	7,000	15,000	8,000
St. Louis	6,000	16,000	4,000
St. Joseph	3,000	6,500	3,000
St. Paul	2,500	15,500	300
St. Paul	1,500	9,500	200
Oklahoma City	1,300	800
Fort Worth	2,200	800	500
Milwaukee	200	200	200
Denver	800	3,100	2,500
Louisville	300	1,000	4,000
Wichita	600	1,200	100
Indianapolis	1,400	10,000	400
Pittsburgh	100	1,000	2,000
Cincinnati	200	3,300	1,600
Buffalo	200	1,500	700
Cleveland	200	1,500	800
Nashville, Tenn.	100	700	2,000
Toronto	700	1,400	200

WEDNESDAY, JUNE 10, 1925.

Chicago	13,000	22,000	12,000
Kansas City	8,000	12,000	8,000
Omaha	7,000	17,500	9,500
St. Louis	6,000	16,000	4,000
St. Joseph	2,500	7,500	1,000
St. Paul	2,000	16,000	200
St. Paul	1,500	12,000	300
Oklahoma City	1,000	800
Fort Worth	2,000	500	300
Milwaukee	300	800	100
Denver	1,400	1,400	1,000
Louisville	1,500	10,000	500
Wichita	200	1,200	200
Indianapolis	1,500	10,000	500
Pittsburgh	100	1,500	500
Cincinnati	500	3,300	2,000
Buffalo	300	3,000	200
Cleveland	200	2,500	500
Nashville, Tenn.	100	600	1,000
Toronto	200	2,300	200

THURSDAY, JUNE 11, 1925.

Chicago	9,000	30,000	12,000
Kansas City	3,000	9,500	5,000
Omaha	4,500	15,000	8,000
St. Louis	2,000	9,500	3,000
St. Joseph	2,000	5,000	1,500
St. Paul	900	12,500	200
St. Paul	1,200	6,500	100
Oklahoma City	1,000	500
Fort Worth	5,500	600	700
Milwaukee	500	1,500	200
Denver	500	3,500
Wichita	200	1,200	100
Indianapolis	750	7,000	300
Pittsburgh	1,800	300
Cincinnati	500	4,200	5,000
Buffalo	26	1,077	195
Cleveland	300	2,500	500

FRIDAY, JUNE 12, 1925.

Chicago	2,000	19,000	10,600
Kansas City	1,000	5,000	2,000
Omaha	500	10,500	4,200
St. Louis	800	10,000	1,500
St. Joseph	300	4,000	1,000
St. Paul	600	10,000	300
St. Paul	1,100	6,000	100
Oklahoma City	800	600
Fort Worth	2,700	400	800
Milwaukee	100	200
Denver	1,500	300	3,200
Wichita	200	400	100
Indianapolis	600	6,500	400
Pittsburgh	1,200	300
Cincinnati	500	3,000	6,400
Buffalo	200	4,000	600
Cleveland	300	2,500	500

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, June 11, 1925.

CATTLE.—Last week's advance in fed steers could not be maintained in the face of a semi-demoralized dressed beef trade and more liberal receipts at the large market centers, a break of 25@40c occurring as the week closed. Good to choice grain fed bullocks suffered most, all weights topping.

Well-finished offerings predominated locally. Grassy cows and heifers lost 50c in numerous instances, while the better grades, largely in sympathy with the downturn on steers, declined largely 25c. Cannery and cutters lost 25c, a liberal supply of southern cows in canner and cutter flesh meeting very draggy outlet, light cannery going at \$2.75 and below.

Bulls declined 15@25c and the protracted toboggan in vealers continued, values approaching the year's low mark as prices slid off \$1.00@1.25. A spread of \$8.25@9.50, mostly \$8.25@9.00, took most vealers at the close.

Weighty steers topped at \$11.50, with the practical top around \$11.00 at the close. Long yearlings at the peak reached \$12.00, selling off to \$11.50.

The supply of bullocks of all weights at \$11.00 and better was liberal, fed Texas going at \$6.85@9.75 according to weight, quality and condition.

HOGS.—Demand centered on offerings that scaled 225 lbs. and more, which proved sufficient to maintain these at prices little changed from last Thursday, while packing sow values eased slightly. Other classes suffered a general decline, the severity of which increased with the decrease in weight.

Lightweights reflected a 20@50c downturn, a 50@55c loss occurred for light lights and slaughter pigs ruled 50@75c lower.

SHEEP.—Compared with a week ago, fat lambs and yearlings are 25@50c higher.

Advances early in the week were largely the result of reduced country loadings, later although supplies continued light, a lower dressed market in the east halted any further price appreciation.

Best fat lambs during the week realized \$16.10, these arriving from Idaho ranges. Choice natives as well as most of the balance of Idaho offerings sold at \$16.00. Bulk of fat lambs both western and native offerings made \$15.00@15.75.

Best yearlings topped for the week at \$13.75 with numerous loads of handy-weight kinds at \$13.25@13.50.

Aged sheep and cull native lambs showed but little price change. Bulk of culls during the week made \$10.00@10.50, with a few weighty offerings at \$11.00@11.50.

Odd lots of fat native ewes scored \$6.00 @6.50 with heavies mostly \$4.00@4.50.

OMAHA.

(Reported by U. S. Bureau of Agricultural Economics)

Omaha, Neb., June 11, 1925.

CATTLE.—Sharp fluctuations featured the market this week on fed steers and

yearlings, declines more than offsetting the strength early in the week and placing today's quotations 15@25c lower than a week ago. Numerous loads of choice steers arrived.

Choice 1,521-lb. weights turned at \$10.75, and several loads of yearlings and light steers earned \$10.85@11.10. Top of \$11.25 was paid for 1,082-lb. and 1,132-lb. averages.

She stock is steady to strong for the week; veal and bulls, 25@50c lower.

HOGS.—Increased receipts here and elsewhere has permitted buyers to discriminate against the lower grades of hogs. These were subjected to downward pressure throughout the period under review, losses on packing sows and medium and common lights being quoted 15@25c lower, while good and choice butchers are steady with week ago.

Bulk all sales today, \$11.25@11.85; top, \$11.90.

SHEEP.—Compared with a week ago, fat lambs are strong to 25c higher, while fat sheep have declined \$1.00@1.50. On today's trade, bulk fat range lambs mostly from Idaho and California sold from \$15.00@15.40, natives \$14.50@14.90.

Fat ewes today cleared largely from \$4.00@5.50.

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, June 11, 1925, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

Hogs (Soft or cilly hogs and roasting pigs excluded):	CHICAGO.	KANSAS CITY.	OMAHA.	E. ST. LOUIS.	ST. PAUL.
TOP	11.70@12.20	11.85	11.90	12.25	11.75
BULK OF SALES	11.70@12.20	11.60@11.80	11.25@11.85	11.75@12.15	11.40@11.70
Hvy. wt. (250-350 lbs.), med.-ch.	12.00@12.35	11.60@11.80	11.60@11.80	12.05@12.25	11.50@11.75
Med. wt. (200-250 lbs.), med.-ch.	11.90@12.30	11.50@11.85	11.45@11.85	12.00@12.20	11.50@11.75
Lt. wt. (150-200 lbs.), com.-ch.	11.00@12.10	11.00@11.75	11.15@11.75	11.50@12.10	11.35@11.75
Lt. lt. (150-160 lbs.), com.-ch.	10.25@11.60	10.25@11.25	10.75@11.50	10.75@11.75	11.25@11.85
Packing hogs, smooth	10.90@11.30	10.75@11.00	10.75@11.00	10.75@10.85	10.40@10.65
Packing hogs, rough	10.70@10.90	10.60@10.85	10.25@10.75	10.50@10.75	10.50@10.40
Slighter pigs (130 lbs. down), med.-ch.	10.00@11.00	10.00@10.85	10.25@11.15	10.25@11.00	11.40@11.05
Av. cost and wt. Wed. (pigs excluded)	12.03-237 lb.	11.70-233 lb.	11.54-249 lb.	12.01-211 lb.
Slaughter Cattle and Calves:					
STEERS (1,100 LBS. UP):					
Choice and prime	10.40@11.75	10.00@11.40	10.00@11.35	10.50@11.75
Good	9.85@11.00	9.25@10.50	9.15@10.40	9.75@11.00	9.00@10.25
Medium	8.05@10.25	7.85@ 9.50	8.00@ 9.60	8.85@10.25	8.00@ 9.25
Common	7.00@ 8.05	5.75@ 7.85	6.10@ 8.00	6.50@ 8.05	6.25@ 8.00
STEERS (1,100 LBS. DOWN):					
Choice and prime	11.00@11.75	10.50@11.50	10.40@11.40	11.00@11.75
Good	10.25@11.00	9.50@10.50	9.00@10.65	10.25@11.00	9.40@10.75
Medium	8.40@10.25	7.85@ 9.65	8.00@ 9.75	8.50@10.25	8.10@ 9.40
Common	6.75@ 8.40	5.50@ 7.85	5.85@ 8.00	6.25@ 8.50	6.00@ 8.10
Canner and cutter	5.50@ 6.75	3.75@ 5.00	4.00@ 5.85	4.50@ 6.25	4.25@ 6.00
LT. YRLG. STEERS AND HEIFERS:					
Good to prime (800 lbs. down)	10.00@11.50	9.50@11.35	9.40@11.15	9.50@11.25	9.00@11.25
HEIFERS:					
Good-choice (850 lbs. up)	8.75@10.75	8.10@10.35	8.35@10.50	8.00@10.00	7.75@ 9.50
Common-med. (all weights)	6.00@ 8.75	5.00@ 8.10	5.00@ 8.35	4.50@ 7.50	4.50@ 7.75
COWS:					
Good and choice	6.40@ 8.75	5.40@ 8.00	6.00@ 8.50	6.00@ 7.75	6.25@ 7.50
Common and medium	4.00@ 6.40	3.75@ 5.40	4.35@ 6.00	4.25@ 6.00	4.00@ 6.25
Canner and cutter	2.50@ 4.00	2.50@ 3.75	2.75@ 4.35	2.00@ 4.25	2.75@ 4.00
BULLS:					
Good-ch. (beef yrlds. excluded)	5.35@ 7.25	4.60@ 6.35	4.50@ 6.00	5.25@ 7.00	4.75@ 6.25
Can.-med. (canner and bologna)	3.75@ 5.40	3.25@ 4.60	3.00@ 4.50	3.00@ 5.00	3.50@ 4.75
CALVES:					
Med.-ch. (190 lbs. down)	7.50@10.00	6.00@ 8.75	6.50@ 9.50	6.00@ 8.75	5.50@ 8.00
Cull-com. (190 lbs. down)	5.00@ 7.50	3.50@ 6.00	4.00@ 6.50	3.00@ 6.00	4.00@ 5.50
Med.-ch. (190-260 lbs.)	5.75@ 9.50	4.25@ 8.25	4.50@ 9.00	5.00@ 8.00	5.00@ 7.50
Med.-ch. (260 lbs. up)	4.75@ 8.50	4.00@ 7.75	4.00@ 8.50	5.00@ 7.50	4.25@ 7.00
Cull-com. (190 lbs. up)	3.50@ 6.75	3.00@ 5.00	3.00@ 5.00	3.00@ 4.50	3.00@ 4.50
Slaughter Sheep and Lambs:					
Lambs, med.-pr. (84 lbs. down)	13.75@16.10	12.75@15.00	13.00@15.40	13.00@15.25	12.75@15.00
Lambs, cull-com. (all weights)	10.50@13.75	8.00@12.75	10.75@13.00	9.00@13.00	9.75@12.75
Yearling wethers, med.-prime	10.75@14.00	8.00@12.75	10.50@13.00	9.00@12.75	10.00@13.00
Wethers, med.-pr. (2 yrs. old and over)	6.25@10.75	5.75@ 8.25	6.00@ 9.75	5.50@10.25	5.85@10.00
Ewes, common to choice	4.00@ 7.00	3.75@ 6.50	3.50@ 6.00	3.00@ 6.00	3.25@ 6.25
Ewes, canner and cull	1.50@ 4.00	1.00@ 3.75	1.00@ 3.50	1.00@ 3.00	1.00@ 3.25

Bangs, Berry & Terry

Order Buyers

Hogs, Cattle and
Feeding Pigs

Union Stock Yards,
South St. Paul, Minn.

Reference Stock Yards National Bank

Any Bank in Twin Cities

Write or wire us.

Years of Experience
in buying

Cattle or Hogs

on order
for particular Packers
is at your service

Schwartz-
Feaman-Nolan Co.

Kansas City Stock Yards
Kansas City, Missouri

E. R. Whiting

L. H. McMurray

SATISFACTION

WHITING & McMURRAY

Indianapolis,
Ind.

Live Stock
Purchasing Agents

Fort Wayne,
Ind.

ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics)
E. St. Louis, Ill., June 11, 1925.

CATTLE.—A general decline which affected all classes, an unusual circumstance, featured this week's cattle trade. Compared with one week ago, beef steers and feeding cows and heifers sold 25@50c lower; in between steers down most; Texas steers, 25@35c lower; fat light yearlings, 25c lower; common and medium heifers, 50c lower; cows, 50@75c lower; canners, 15@25c lower; bologna bulls, 25@40c lower; light vealers, \$1.50@2.00 lower.

Tops for week: long yearlings, \$11.25; matured steers, \$10.85; heifers, \$10.75. Bulks for week: Native steers, \$8.00@10.25; western steers, \$6.35@7.25; fat light yearlings, 10.00@10.50; cows, \$4.50@5.75.

HOGS.—Fewer hogs arrived this week, but too many were light and grassy, with the result that demand shifted to stronger weights. Continued warm weather, moreover, checked the shipping movement and all light stuff found a draggy mean market. Stronger weight butchers are at a premium, and 5@10c higher than a week ago; all others materially lower.

Butcher hogs under 190 lbs. are 15@25c lower; light lights, 25@50c lower and pigs 50c@1.00 off. Most weighty butchers \$12.15 and \$12.20.

Today's top, \$12.25; 120@220-lb. weights, \$12.00@12.10; 160@180-lbs., \$11.75@11.90; 130@150 lbs., \$11.00@11.50; packing sows; \$10.75@10.85.

SHEEP.—Smaller receipts restored much of last week's fat lamb depreciation, but fat ewes took another drop amounting to 50c@1.00. Bulk of lambs today brought \$14.75@15.00, top \$15.00. Culls, \$9.00; fat light ewes, \$5.50; heavies, \$4.00@4.50.

KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics)
Kansas City, Mo., June 11, 1925.

CATTLE.—An increased supply of grassers and cake fed steers from the southwest, coupled with a somewhat unsettled dressed meat market, were instrumental in forcing prices on beef steers toward lower levels. Bulk of the native grain fed steers and yearlings closed 25@50c lower for the week, while Texas and Oklahoma grass and cake feds are 50@75c off.

Some choice 1,058-lb. steers made the week's top at \$11.50, while best medium weights cashed at \$11.00. Desirable weighty steers reached \$10.75, and big weighty steers averaging 1,684 lbs. sold at \$10.35. Bulk of the grain fed offerings for the week sold from \$8.50@10.75, while

cake feds went from \$6.50@8.25. Straight grassers sold largely from \$5.00@6.00.

A generous supply of grassy she stock also had an influence on the cow and heifer market, and prices are lower on all grades. Better grades of grain fed she stock closed around 25c lower, while grass fat kinds and canners and cutters declined 25@50c.

Bull prices were 25@50c lower, and all grades of killing calves are from \$1.50@2.00 lower, with best veals at \$8.00 on the close.

HOGS.—Demand has turned from the lighter weights to the medium and heavy butcher types, and on recent days the latter classes have had the preference to both shippers and packers. Butcher grades averaging 200 lbs. and up are 5@10c lower for the week, while lighter weights are 50@75c lower, with the 140@150-lb. kinds showing the most loss.

Choice butchers sold up to \$11.85 to packers on today's market, while choice 150-lb. averages stopped at around \$11.00. Packing sows are about 10c under a week previous.

SHEEP.—Trade in fat lambs for the week ruled rather dull and prices are 25@50c lower than last Thursday. Cull lambs were hard to move and prices were as much as \$1.00 lower in many instances. The week's practical top was \$15.15 for Colorado lambs, although odd lots of natives scored \$15.25. Bulk of the natives cashed from \$14.00@15.00.

Aged sheep in killing flesh were scarce and the few arriving met slow trade and prices dropped 50@75c. Colorado ewes sold up to \$7.00, but the bulk of desirable weight native ewes sold from \$5.00@6.00. Texas wethers went mostly from \$6.40@7.25.

ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minnesota Dept. of Agriculture.)
So. St. Paul, Minn., June 10, 1925.

CATTLE.—Downturns on heavy bullocks at outside markets have been reflected in the local trade here, reducing these 15@25c during the past two days. Light weight steers and yearlings, as well as other killing classes, while ruling slow in sympathy with the decline on heavy beeves, have held about steady.

Choice mixed yearlings have reached \$11.00 on several sessions, other good and choice grade yearlings scoring between this price and \$10.25, with bulk of all little cattle selling at \$9.25@10.00. Best medium and heavy bullocks made \$10.25 and \$10.50 respectively, bulk of all matured steers selling around \$9.00@10.00.

Fat cows continue on a \$5.00@6.50 basis, heifers from \$6.50@8.00 with lightweights and yearlings upwards to \$9.50. Canners

and cutters bulk from \$3.00@3.50 with bologna bulls from \$4.00@4.50.

Veal calves are around \$1.00 more lower for the week with \$7.75 and \$8.00 stopping the bulk today.

HOGS.—Demand for light hogs has slackened considerably during the last week and prices on these grades have been reduced around 40c, while medium and heavy weight butchers, with a 15@30c slump, are selling around 10c higher than the lights. Broad local demand for stock and feeder pigs and hogs has, however, been a supporting factor, and has prevented these weights from being reduced as sharply as at other markets.

Bulk of the desirable 200@325-lb. butchers cashed today at \$11.60@11.70, latter price top, while 150@190-lb. weights were weighed at \$11.50@11.60, occasional lots of light lights downward to \$11.25.

Packing sows were sorted out at \$10.25@10.50 and pigs at \$11.60.

SHEEP.—Fat lamb prices reacted a little from the low levels reached at last week's close, bulk of natives selling today at \$14.75, or 25c lower for the week. Odd lots of yearlings cashed at \$12.00@12.50.

Handyweight ewes dropped off a full dollar for the period, bulk turning today at \$6.00.

SIOUX CITY.

(Special Letter to The National Provisioner.)

Sioux City, Ia., June 10, 1925.

CATTLE.—Locally the receipts of cattle are running very moderate this week. Supply is running largely to the beef grades, the heavy rains over a large section of Sioux City territory having put somewhat of a check on movement of half fat, poor and grassy stock that had been coming before the rains.

Prices for practically all grades of killer stock are now 15@25c higher than at the close of last week, while stocker grades show all this or more advance. Very choice yearlings sold up to \$11.35 this forenoon, weights around 1,025 lbs.

Bulk of the good to choice light and medium weights, \$9.75@10.50; fair to good, all weights, \$8.75@9.75; common grades from \$8.50 down to around \$7.50. Good grades of heavies, above 1,500 lbs., sold at \$10.50 this week.

Bulk of fed cows and heifers, \$6.50@8.00, a few higher, grassy grades from \$5.50 down. Veals are lower with \$10.50 the top.

HOGS.—With receipts of 16,000 hogs

J. W. Murphy Co.

Order Buyers Hogs Only

Utility and Cross Cyphers

Reference any Omaha Bank

Union Stock Yards,
Omaha, Nebr.

Order Buyers
of

**Cattle Calves
Hogs Lambs**
Henry Knight & Son
Bourbon Stock Yards
Louisville, Ky.
References: Dun & Bradstreet

KENNETT-MURRAY

*Live Stock Buying Organization
Order Buyers on Eleven Markets*

P. C. Kennett & Son,
Louisville, Nashville and Montgomery
Kennett-Murray & Company,
Chicago, Lafayette and Omaha
Kennett Colina & Company—Cincinnati
Kennett Murray & Colina—Detroit
Kennett Sparks & Company—E. St. Louis
Kennett Murray & Darnell—Indianapolis
Kennett Murray & Brown—Sioux City

BUYERS ONLY and WE BUY RIGHT

for today the half week total is 37,000. On the market of today the good hogs sold steady to 10c lower while light and regulation packing grades were 10@25c lower.

Bulk of good to prime butchers sold in a range of \$11.75@11.90; good mixed butchers, \$11.40@11.60, fair light mixed butchers, \$11.00@11.25.

SHEEP—Very little in the sheep line is coming to this market. Prices are higher than a week ago, with choice lambs quotable at \$15.00@15.25; clipped lambs, \$13.10; choice light ewes quotable at \$7.00.

ST. JOSEPH

(Special Letter to The National Provisioner.)

So. St. Joseph, Mo., June 9, 1925.

CATTLE—Cattle receipts around 5,500 for two days, which were about 800 more than same days a week ago. Steers and yearlings plentiful and quality good. Market steady to 15c lower for the period.

Top yearling steers, \$11.10; mixed yearlings, \$11.00. Best handy-weight steers, \$10.85; heavies averaging 1,619 lbs. at \$10.80.

Bulk of all sales, \$9.50@10.85. Bulk of mixed yearlings, \$10.00@10.75. Oklahoma steers, \$6.60@7.75.

She-stuff steady to 25c lower. Fair to good cows mostly \$4.50@6.50, few up to \$7.00 or higher. Canners and cutters, \$2.50@4.00. Heifers mostly \$6.00@9.50, tops at \$10.50.

Bulls steady to 25c lower, bulk of sales \$4.25@5.50. Calves mostly 50c lower, Tuesday's top \$9.00.

HOGS—Hog receipts around 12,500 for two days, and market 10@15c higher than last week's close. Today's top \$12.00 on light and medium weights and bulk of all sales \$11.80 12.00.

Packing sows, \$10.75@11.00.

SHEEP—Sheep receipts light for two days and lamb prices 25c higher. Natives \$14.50@15.00 mostly, few up to \$15.15. Western lambs \$15.00@15.25.

Sheep around 25@50c lower, fat ewes \$4.00@6.00. Yearlings sold up to \$13.00 and wethers \$8.00.

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending June 4, 1925, with comparisons:

BUTCHER STEERS.

	1,000-1,200 lbs.	Week ended June 4.	Same week, 1924.	Week ended May 28.
Toronto		\$ 8.00	\$ 8.75	\$ 8.25
Montreal (W)		7.75	7.75	7.75
Montreal (E)		7.75	7.75	7.75
Winnipeg		7.75	7.00	7.50
Calgary		7.00	6.50	7.00
Edmonton		7.25	6.25	7.00

VEAL CALVES.

	10.50	11.25	11.00
Toronto			
Montreal (W)	8.25	7.75	8.00
Montreal (E)	8.25	7.75	8.00
Winnipeg	9.00	8.00	9.00
Calgary	10.00	8.00	10.00
Edmonton	8.00	7.50	8.00

SELECT BACON HOGS.

	14.37	9.20	13.62
Toronto			
Montreal (W)	13.25	9.00	13.25
Montreal (E)	13.25	9.00	13.25
Winnipeg	12.37	7.92	12.37
Calgary	12.21	7.42	12.21
Edmonton	12.10	7.40	12.20

GOOD LAMBS.

	15.00	20.00	14.00
Toronto			
Montreal (W)	18.00	20.00	7.50
Montreal (E)	18.00	20.00	7.50
Winnipeg	17.00	17.00	15.00
Calgary		15.00	13.00
Edmonton			
†Per Head.			

BUFFALO LIVESTOCK IN MAY.

Receipts and disposition of livestock at Buffalo, N. Y., for the month of May, 1925, are officially reported as follows, with comparisons:

	Cattle.	Calves.	Hogs.	Sheep.
Receipts	24,973	31,974	83,371	92,968
Shipments	15,302	22,876	46,443	81,157
Slaughter	9,745	9,098	35,328	11,711

PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, June 6, 1925, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	5,519	13,000	22,459	
Swift & Co.	7,779	11,200	20,774	
Morris & Co.	5,862	8,200	5,590	
Wilson & Co.	4,856	13,000	6,540	
Anglo Amer. Prov. Co.	1,452	5,000		
G. H. Hammond Co.	3,361	6,300		
Libby, McNeill & Libby	870			
Brennan Packing Co.	6,800	hogs:	Miller & Hart,	
5,200 hogs; Independent Packing Co., 6,400 hogs;				
Boyl, Latham & Co., 7,300 hogs; Western Packing				
& Provision Co., 8,700 hogs; Roberts & Oake, 8,100				
hogs; others, 17,500 hogs.				

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,949	1,968	5,465	3,516
Cudahy Pkg. Co.	2,726	1,515	3,533	4,175
Fowler Pkg. Co.	466	13		
Morris & Co.	3,082	639	3,535	5,317
Swift & Co.	4,585	1,068	4,356	5,277
Wilson & Co.	4,213	542	6,354	3,612
Local Butchers	773	246	864	13
Total	19,744	6,000	24,107	18,910

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	5,307	19,180	5,877
Cudahy Pkg. Co.	4,919	18,150	7,519
Dold Pkg. Co.	1,152	8,223	
Morris & Co.	3,456	8,944	4,655
Swift & Co.	5,368	15,953	11,067
Glasseburg, M.	4		
Hoffman Pkg. Co.	67		
Mayerowich & Vail	47		
Mid-West Pkg. Co.	80		
Omaha Pkg. Co.	53		
John Roth & Sons	111		
So. Omaha Pkg. Co.	106		
Lincoln Pkg. Co.	213		
Nagle Pkg. Co.	282		
Sinclair Pkg. Co.	203		
Wilson & Co.	111		
Kennett-Murray Company	5,061		
J. W. Murphy	9,500		
Other hog buyers, Omaha	11,586		
Total	21,381	96,987	29,148

ST. LOUIS.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Company	4,041	5,886	6,165
Swift & Company	4,390	8,894	5,618
Morris & Company	3,516	5,532	3,352
St. Louis Dressed Beef	1,072		
Independent Pkg. Co.	252	657	
East Side Pkg. Co.	1,160	4,761	122
Hell Packing Co.	29	1,421	
American Packing Co.	30	8	
Krey Packing Co.	102	1,026	
Sartorius	11	1,032	
Siehoff Pkg. Co.	97	1,014	19
Butchers	9,487	39,279	6,292
Total	24,157	69,839	21,613

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,977	661	10,035	6,400
Armour & Co.	1,780	487	4,061	1,307
Morris & Co.	1,397	594	6,227	1,064
Others	2,273	170	17,621	
Total	7,427	1,912	37,944	8,791

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,747	240	19,271	66
Armour and Co.	2,717	193	17,130	46
Swift & Co.	1,576	80	9,141	36
Sacks & Co.	121	30		
Smith Bros. Pkg.	36	1	11	
Local Butchers	64	47	32	
Order Buyers and Packer Shipments	1,252		20,834	
Total	8,513	2,053	66,419	148

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,890	875	2,184	275
Wilson & Co.	2,056	855	2,147	44
Others	104	9	278	
Total	4,020	1,739	4,600	319

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,068	507	9,953	887
Dold Pkg. Co.	303	122	6,275	
Local	163			
Total	1,531	629	16,228	887

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	679	319	2,463	1,037
Armour & Co.	541	159	2,440	1,117
Blaney-Murphy	444	83	1,110	
Others	493	68	623	
Total	2,157	629	7,036	2,154

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,359	5,519	17,231	431
Hertz Bros.	205	64		
Katz Pkg. Co.	1,036		371	1
Swift & Co.	3,490	8,592	24,991	546
Others	668	13	7,887	
Total	7,737	14,559	50,100	978

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern Buyers	2,298	4,702	20,717	1,860
Kingann & Co.	1,568	821	22,828	826
Indianapolis Abat. Co.	698	56	23	76
Armour & Co.	210	44	2,315	
Hilgemeier Bros.	144	22	755	
Brown Bros.	87	8	572	
Bell Pkg. Co.	33		294	
Schussler Pkg. Co.	9	1	185	
Riversview Pkg. Co.	79	26	293	5
Ind. Prov. Co.	8	68	251	12
Art. Walbritz	33			
Hoosier Abat. Co.	440	111	10	433
Others	5,586	5,839	48,233	3,218
Total	5,586	5,839	48,233	3,218

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
E. Kahn Sons Co.	390	326	3,745	202
Kroger Gro. & Bak. Co.	178	195	1,238	
Gus. Juengling	299	164		54
J. & F. Schroth Pkg. Co.	14		2,557	
J. Hilberg & Sons	130			56
Wm. G. Rehn's Sons	140	7		
Peoples Pkg. Co.	88	126		
A. Sander Pkg. Co.	4		1,201	
Sam Gall	5			334
Jacob Schleicher's Sons	224	175		152
H. H. Meyer Pkg. Co.	27		2,946	
Total	1,424	993	11,687	798

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,071	9,732	5,878	120
United Dressed Beef Co.	104			
The Layton Co.	14			
R. Gumz & Co.	105		150	
F. C. Gross & Bros.	58	20		11
Swift, Harrisburg, Pa.	42			
Local Butchers	179	488	11	127
Local Traders	345	90	43	3
Total	1,902	10,330	6,390	261

RECAPITULATION.

Recapitulation of packers' purchases by market for the week ending June 6, 1925, with comparisons:

CATTLE.

	Week ending June 6.	Prev. week.	Cor. week 1924.
Chicago	29,519	29,587	29,521
Kansas City	19,744	19,579	19,170
Omaha	21,381	22,196	21,925
St. Louis	24,157	20,823	24,885
St. Joseph	7,427	10,043	8,956
Sioux City	8,513	9,578	9,968
Oklahoma City	4,020	3,781	3,691
Indianapolis	5,586	4,097	6,390
Cincinnati	1,424	1,435	1,727
Milwaukee	1,902	1,892	1,826
Wichita	1,531	1,387	1,518
Denver	2,157	2,232	2,615
St. Paul	7,737	8,000	6,437
Total	134,288	135,020	137,720

HOGS.

	Week ending June 6.	Prev. week.	Cor. week 1924.
Chicago	117,000	88,700	152,700
Kansas City	24,107	27,400	27,962
Omaha	96,987	76,113	89,100
St. Louis	69,839	61,405	81,405
St. Joseph	37,944	39,943	36,616
Sioux City	66,419	57,887	78,816
Oklahoma City	4,600	4,172	4,171
Indianapolis	48,233	33,056	64,649
Cincinnati	11,687	11,064	17,069
Milwaukee	6,390	6,824	6,945
Wichita	16,228	15,503	10,359
Denver	7,036	8,952	11,748
St. Paul	50,100	56,830	56,800
Total	556,278	510,438	638,441

SHEEP.

	Week ending June 6.	Prev. week.	Cor. week
Chicago	61,359	44,461	58,077
Kansas City	18,910	16,839	24,675
Omaha	29,148	21,684	29,023
St. Louis	21,613	16,970	18,832
St. Joseph	8,791	14,305	12,019
Sioux City	148	1,166	645
Oklahoma City	319	216	237
Indianapolis	3,218	1,145	1,337
Cincinnati	708	487	695
Milwaukee	261	95	155
Wichita	887	971	1,549
Denver	2,154	2,136	2,289
St. Paul	978	1,051	1,357
Total	148,584	121,546	147,890

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Chicago.

PACKER HIDES—Quite a broad inquiry is reported at last prices for native steers and light cows as well as some inclination shown to take on some brands at unchanged figures. One killer holds late May-June hides almost intact, having declined to participate in the recent actions and values such material at half over last prices. Natives quoted 14½c; Texas and butts 13½c; Colorados 12½c; branded cows 13c; heavy cows, 12½@13c; lights 14c; native bulls 10½@11c; branded bulls 9¼@10c; small packer hides 13¼c.

COUNTRY HIDES—Action at the moment is a little quiet as material is very closely picked up and held rather strong in all quarters. Prices about a quarter advanced were realized on light stock 50 lbs. down carrying about 15@20 per cent grubs, or 13¼c. Middle weight material is occasionally looked for, western users paying up to 11½c and eastern buyers seeking bargains at 11@11¼c. Heavy hides are again in request for export on a basis of 11½c seaboard. All weight hides in the country sections are scarce and held quite firmly at 11½c delivered basis with occasional sales reported. Heavy cows are quoted 11c; butts 11¼@11½c. Extremes are quoted at 13½@14½c for types; outside paid for grub free 25@45's. Branded country hides are listed at 10@10½c flat; country packers at 11@12½c for descriptions; bulls 9@9¼c paid and 9½c usually asked for country run; country packers 10@10½c paid; glue hides 7½@8c for business.

CALFSKINS—No new business is reported around the market for skins at the moment. Packer skins which ranged at 23@24c for April-May kill as to take-off and method of curing, also slaughter points, are still available at 23c for Mays and also held as high as 24. In the city types, local stock lately sold at 21½c top which rate was still acceptable to some collectors. In the choice outside markets prices at 21¼@22¼c were recently realized for St. Louis skins; other markets quoted at 21c paid and nominal; resalted city skins were steady around 19@20c and country mixtures around 17@18c paid. Deacons are quiet with \$1.15@1.25 lately realized on country run; cities \$1.45 paid and more money asked; slunks \$1.10 still asked. Kipskins are quiet, June packers are offered at 18c; local cities lately made 16¼c and most lots now held for 17c; countries 13@15c as to types.

MISCELLANEOUS MARKETS—Dry hides are quiet with all weights quoted around 19@20c and lights alone up to 22c paid. Horse hides are quiet but firm at \$4.50@5.00 paid for country run and renderers at \$5.25@5.50 paid. Packer lamb-skins of best quality sold at \$1.45; woolskins are practically through. Shearlings topped \$1.20 and material is now held up to \$1.25; small packer pelts are quotable 10@25c lower because of quality and take-off. Dry pelts 26@28c pickled skins are quiet, old lambs still quoted around \$7.50@8.00 while new lambs have not been reported sold in this section as yet. Hogskins 15@35c.

New York.

NEW YORK PACKER HIDES—No new business noted around the city slaughter market, due to a sold up condition in the May kill and the fact that June stock is not as yet on sale. Natives last sold at 14c, butts 13c and Colorados 12c, thus reestablishing the cent spread between the steer selections evident through the winter season. Cows are listed at 13@13½c as to lots.

OUTSIDE PACKER HIDES—About 3,000 Brooklyn packer steers sold at 13c

for natives and 12c for brands with bulls at 10c and cows 12c, cleaning up that market to date, it is said. Penn. packers report business in steers at 13½c and cows at 13c in May-June kill and some small lots of bulls at 10½c. Mid-western packer stock of late salting quoted 13¼c paid and 13½@14c asked as to seller. Canadian killers are still passive and coast hides weak.

COUNTRY HIDES—Slightly more action is noted in stock of country description due, in a measure, to some lots being a trifle more reasonably priced and offerings being somewhat more numerous. On the other hand material which has been selling on a reasonable basis has moved up a trifle due to all cheap lots having been absorbed and remaining lots being in firmer hands. Choice mid-western 25@50's, 40@42 lbs. avg., 20 per cent grubby offered at 13¼c and grub free stock of similar quality held 14¼c; Mid-west 25@45's 15 per cent grubby sold at 13¼c and stock up to 50 lbs. also made that figure, being a slight appreciation. A few cars of middle southern 25@45's, practically free of grubs and ticks sold at 11½c flat and car of similar 50 lbs. up hides made 10½c selected. Canadian extremes are going at 12½@13c as to lots. The heavier descriptions of stock are slow sale with eastern tanners evincing slight interest in straight butts at 11¼c.

CALFSKINS—Quietness continues in eastern trimmed calfskins, due to a sold up condition. N. Y. calf quoted \$1.85@2.45@3.10 top paid recently and considered nominal market. Penn. packer and city stock quoted \$1.80@2.40@2.90@3.00 and other outside cities down to \$1.60@1.70 base on lights. Untrimmed domestic cities ranged at 21@22¼c as to points and descriptions. Foreign skins are relatively quiet.

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending June 6, 1925:

CATTLE.	Week ending June 6.	Prev. week.	Cor. week. 1924.
Chicago	29,519	29,589	29,521
Kansas City	25,750	24,883	25,660
Omaha	19,184	19,955	17,503
East St. Louis	18,776	18,238	17,276
St. Joseph	6,904	6,969	6,969
Sioux City	6,590	8,550	7,706
Cudahy	917	766	1,215
Fort Worth	9,280	8,601	8,284
Philadelphia	1,939	1,723	2,026
Indianapolis	1,307	1,063	2,210
Boston	1,376	1,388	1,301
N. Y. & Jersey City	10,193	8,372	9,073
Oklahoma City	5,750	5,141	5,989
Total	138,622	128,977	135,238

HOGS.	Week ending June 6.	Prev. week.	Cor. week. 1924.
Chicago	117,000	88,700	152,700
Kansas City	24,107	27,409	27,062
Omaha	56,038	51,506	68,311
East St. Louis	38,298	20,060	48,043
St. Joseph	20,546	22,624	22,624
Sioux City	37,926	37,910	45,067
Cudahy	22,870	19,326	19,672
Ottumwa	11,028	12,245	15,335
Fort Worth	4,808	3,602	4,517
Philadelphia	15,725	16,156	20,854
Indianapolis	25,126	16,555	28,749
Boston	12,076	9,248	18,890
New York & Jersey City	40,018	39,057	57,333
Oklahoma City	4,608	4,172	4,171
Total	420,673	355,915	537,438

SHEEP.	Week ending June 6.	Prev. week.	Cor. week. 1924.
Chicago	61,359	44,461	55,077
Kansas City	18,910	16,839	24,675
Omaha	23,329	21,043	29,050
East St. Louis	16,620	12,851	15,188
St. Joseph	8,791	12,019	12,019
Sioux City	157	1,140	646
Cudahy	321	180	283
Fort Worth	2,508	3,270	8,702
Philadelphia	4,583	4,594	4,914
Indianapolis	1,137	375	437
Boston	4,534	4,488	5,458
New York & Jersey City	50,307	35,901	38,282
Oklahoma City	319	216	237
Total	197,875	145,327	195,048

FOREIGN WET SALTED HIDES—Scattered trade is reported from time to time in standard varieties of steers, late business involving some 26 kilos Swift LaPlatas early June stock at \$37.00 or 163/16c landed basis. Business in ordinary to light average lots involved 2,000 Wilsons, 2,000 Smithfields and 8,000 unknown steers at \$35.00 or 15½c landed basis. Earlier business included some 9,000 Armour Santa Anna, Brazil, steers at \$39.00 or about 17c landed. Montevideo descriptions last sold at \$40.75@41.00 or 17¼@18c. Cows have been steady around 15@15½c. Extremes sold at 16¼c. Tupe material has been rather slow of late, saladero steers being quoted around 15½@17c for weights and cows 13¼@14½c; campos steers 13¼@13½c and cows 11¼@11½c.

BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughters under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending June 6, 1925, with comparisons:

	Week ending June 6.	Prev. week.	Cor. week. 1924.
Western dressed meats:			
Steers, carcasses	2,792	2,590	2,630
Cows, carcasses	998	971	1,012
Bulls, carcasses	56	53	77
Veals, carcasses	2,004	2,218	1,260
Lambs, carcasses	9,569	12,702	9,504
Mutton, carcasses	556	598	1,813
Pork, lbs.	514,989	524,234	313,470
Local slaughters:			
Cattle	1,375	1,388	1,801
Calves	2,105	2,978	2,472
Hogs	12,076	9,248	18,330
Sheep	4,534	4,488	5,458

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending June 13, 1925, with comparisons, are as follows:

	Week ending June 13, '25	Week ending June 6, '25	Corresponding week 1924.
Spread native steers	@16c	@16c	14½@15½
Heavy native steers	14½@15c	14½@15c	@12½c
Heavy Texas steers	@13½c	@13½c	@12c
Heavy butts	@13½c	@13½c	@12c
Branded steers	@13½c	@13½c	@12c
Heavy Colorado steers	@12½c	@12½c	@11c
Br. Light Texas steers	@13c	@13c	@9c
Branded cows	@13c	@13c	@9c
Heavy native cows	@13c	@13c	@10½c
Light native cows	@14c	13½@14c	@10½c
Native bulls	@10½c	@11c	8 @ 8½c
Branded bulls	9¼@9½c	9¼@9½c	7 @ 7½c
Calfskins	@23c	@23c	20 @ 20½c
Kip	17 @ 17½c	17 @ 17½c	@10½c
Kips over't.	@15½c	@15½c
Kips, branded	@13½c	@13½c
Slunks, regular	1.05@1.10	1.05@1.10	@1.25
Slunks, hairless	60 @ 65c	60 @ 65c	@40c
Light, Native, Butts, Colorado and Texas steers	12c	12c	12c

CITY AND SMALL PACKERS.

	Week ending June 13, '25	Week ending June 6, '25	Corresponding week 1924.
Natives, all weights	@13½c	@13½c	@10c
Bulls, native	@11c	@11c	@8½c
Br. str. hds.	@12½c	@12½c	@7½c
Calfskins	18½@20c	@18½c	@15c
Kip	15 @ 15½c	@14½c	@15c
Slunks, regular	\$1.00	\$1.00	\$1.50@1.00
Slunks, hairless	25 @ 30c	25 @ 30c	35 @ 40c

COUNTRY HIDES.

	Week ending June 13, '25	Week ending June 6, '25	Corresponding week 1924.
Heavy steers	12 @ 12½c	12 @ 12½c	9 @ 10c
Heavy cows	11 @ 11½c	11 @ 11½c	7½@8c
Bulls	11 @ 11½c	11 @ 11½c	7½@8c
Extremes	13½@14½c	13 @ 13½c	9½@10½c
Bulls	8½@9c	8½@9c	6½@7c
Branded hides	9¼@10c	9¼@10c	6½@7c
Calfskins	14½@15c	14½@15c	12½@14½c
Kip	15 @ 15½c	15 @ 15½c	11½@12½c
Light calf	\$0.90@1.00	\$0.90@1.00	\$1.10@1.25
Deacons	\$0.80@0.90	\$0.80@0.90	\$1.00@1.10
Slunks, regular	\$0.80@0.90	\$0.80@0.90	\$0.90@1.00
Slunks, hairless	\$0.25@0.35	\$0.25@0.35	\$0.35@0.50
Horsehides	\$4.25@5.25	\$4.25@5.25	\$4.50@4.50
Hogskins	\$0.25@0.30	\$0.25@0.30	\$0.30@0.35

SHEEPskins.

	Week ending June 13, '25	Week ending June 6, '25	Corresponding week 1924.
Large packers	\$2.25@2.75	\$2.25@2.75	\$2.50@3.00
Small packers	\$2.25@2.75	\$2.25@2.75	\$2.50@3.00
Pkrs. shear'gs	\$1.15@1.20	\$1.15@1.20	\$0.75@0.90
Dry pelts	\$0.25@0.28	\$0.25@0.28	\$0.25@0.32

ICE AND REFRIGERATION

ICE NOTES.

An addition is being constructed to the M. & J. R. Hakes cold storage plant in Laurens, Ia., at a cost of \$17,000.

Southern States Ice Company plans to erect an eight ton ice plant in Bellbuckle, Tenn.

Parkville Ice and Cold Storage Company has been incorporated in Parkville, Md., with a capital stock of \$60,000 by George F. Whiting and Elmer S. Gasswein.

Temple Ice & Refrigerating Company plans to erect a 40 ton ice plant in Temple, Tex., at a cost of around \$25,000.

Tutwiler Ice and Fuel Company has been incorporated in Tutwiler, Miss., with a capital stock of \$25,000 by J. M. Bready and C. L. Edwards.

It is said that Robert Gambill, Graham

Bldg., Jacksonville, Fla., and A. M. Dixon, 3402 Abercorn street, Savannah, Ga., have acquired two sites in West Palm Beach, Fla., and plan to erect an ice plant of about 60 tons daily capacity on each. They will cost around \$300,000 each.

COOLING RETAIL MARKETS.

With the coming of summer, retail meat dealers in all parts of the country are paying more attention to their refrigerating equipment. Old or inefficient cooling machines are being replaced, and additional equipment is being bought where more capacity is needed.

One of the leading manufacturers of ice making and refrigerating equipment, the

York Manufacturing Co., York, Pa., lists the following retail meat markets which have installed York equipment:

Walter Ellinghouse Meat Market, Sheridan, Mont.; a ¾-ton refrigerating machine.

J. E. Blair Meat Market, Washougal, Wash.; one 3½-ton refrigerating machine. Chain Store No. 1, meat market, Sioux City, Iowa; one 9½-ton refrigerating machine.

Henry Schempp Meat Market, Marion S. D.; one 2-ton self-contained refrigerating machine.

Nick Salvatore Meat Market, 16th and Hanover Sts., Chicago Heights, Ill.; one 3-ton refrigerating machine.

John Guzek Meat Market, Cohoes, N. Y.; a one-ton self-contained refrigerating machine.

M. E. Bellinger, butcher, Schoharie, N. Y.; a one-ton self-contained refrigerating machine.

Mathis & Schleyer Inc., butchers, Rockaway Beach, L. I., N. Y.; a one-ton self-contained refrigerating machine.

Joseph Nosal, butcher, Schenectady, N. Y.; a one-ton self-contained refrigerating machine.

Fred R. Dean Meat Market, Wilmington, Calif.; a one-ton self-contained refrigerating machine.

Villinger & Carner Meat Market, 2753 Temple St., Los Angeles, Calif., a one-ton self-contained refrigerating machine.

C. J. Filty Meat Market, Spencerville, Ohio; one 3-ton refrigerating machine.

C. S. Bates Meat Market, Iona, Minn.; one 2-ton refrigerating machine.

Carl Pfeifle Meat Market, Menno, S. D.; a 2-ton refrigerating machine.

R. H. Smith Meat Market, Brockwayville, Pa.; one 2-ton self-contained refrigerating machine.

Theodore Demmink Meat Market, 6724 S. Halsted St., Chicago, Ill.; a 2-ton self-contained refrigerating machine.

Louis Altberger Meat Market, Fairmont, W. Va., one 4-ton refrigerating machine.

H. B. Lamoree Meat Market, Woodland, Calif.; a 5-ton refrigerating machine.

Bofenkamp & Sons Meat Market, Rock Rapids, Iowa; one 3-ton refrigerating machine.

Charles Haury Meat Market, Akron, Ohio; one 2-ton self-contained refrigerating machine.

Henry C. Apple Meat Market, Cleveland, Ohio; a 2-ton self-contained refrigerating machine.

Western Meat Co., meat market, Wilcox, Calif.; one 8½-ton refrigerating machine.

H. A. Dunkleburg Meat Market, Honesdale, Pa.; a one-ton self-contained refrigerating machine.

Edward Andress Meat Market, Newport, Ky.; one-ton self-contained refrigerating machine.

Sather & Hilstad Meat Market, Minneapolis, Minn.; a 1½-ton refrigerating machine.

Alexander Kraxner Meat Market, Wilmernie, Minn., a 1½-ton refrigerating machine.

Kennedy Brothers Mercantile Co., meat market, Blackwell, Okla.; a 1¾-ton self-contained refrigerating machine.

Strozier & Company, grocery and meat market, Fort Smith, Ark.; a 1¾-ton self-contained refrigerating machine.

A. F. Bischoff Meat Market, 3236 Gustine Ave., St. Louis, Mo.; a 1¾-ton self-contained refrigerating machine.

R. F. Grisham Meat Market, Elvins,

The Hill Non-Condensable Gas Separator

is

A gas separator that will remove all non-condensable gases from your refrigerating system without causing any loss of time or ammonia. This is our guarantee.

The Hill Manufacturing Co.

Monadnock Bldg.

Chicago, Ill.

Get the 1925 Stevenson Door Book

FREE It tells why Stevenson Regular Doors are the quickest, easiest, tightest sealing of all regular doors.

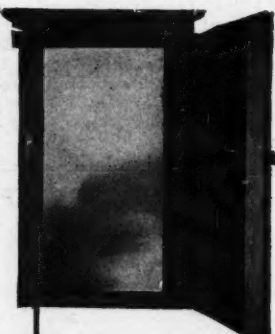
Tells all about the Stevenson's 1922 Door Closer; the Stevenson "Door that Cannot Stand Open;" the Stevenson Overhead Track Door with positive acting port shutter.

Write TODAY for your copy.

Stevenson Cold Storage Door Co.

1511 West Fourth St.

Chester, Penna.

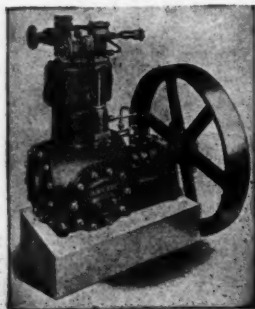


The Arctic Junior especially for

Sausage Makers,
Curers, Wholesale
Provisioners and
Meat Dealers

"It will Last a Lifetime"

Built in capacities of
from 1 to 25 Tons



We will gladly investigate and guarantee results for your particular problem

Address

The Arctic Ice Machine Co.

CANTON, OHIO

Mo.; a two-ton self-contained refrigerating machine.

Logal Meat Market, Franklin, Tenn.; a 1 3/4-ton self-contained refrigerating machine.

William Wilker Meat Market, Amherst, Ohio; one 2-ton self-contained refrigerating machine.

Frank Kurtz Meat Market, Cleveland, Ohio; one 2-ton self-contained refrigerating machine.

Coblentz Brothers Co., meat market, Sanger, Calif.; one 2-ton self-contained refrigerating machine.

Fort Bragg Mercantile Corp., meat market, Fort Bragg, Calif.; a two-ton self-contained refrigerating machine.

Anthony J. Lomicka Meat Market, Manor, Pa.; a one-ton refrigerating machine.

R. C. Howland, butcher, Rochester, N. Y.; one 2-ton refrigerating machine.

I. Rokeach Sons Inc., meat market, 345 Hewes St., Brooklyn, N. Y.; a 2-ton self-contained refrigerating machine.

Irving & Robinson Grocery & Meat Market, Charlottesville, Va.; a 2-ton refrigerating machine.

Cartrell Brothers Meat Market, Lawton, Okla.; one 5 3/4-ton refrigerating machine.

A. Janecka Meat Market, 1729 S. 10th St., St. Louis, Mo.; a one-ton self-contained refrigerating machine.

Heyman & Frankel, butchers, 70 Madison St., New York, N. Y.; one 2-ton self-contained refrigerating machine.

Waith & Frank Meat Market, Falconer, N. Y.; one 2-ton self-contained refrigerating machine.

Edward Lux Meat Market, Waterloo, N. Y.; one 2-ton self-contained refrigerating machine.

E. A. Schmidt & Son Meat Market, St. Paul, Minn.; a one-ton self-contained refrigerating machine.

L. H. Fenske Meat Market, Minneapolis, Minn.; a one-ton self-contained refrigerating machine.

Charles Nolet & Sons Meat Market, Bay City, Mich.; one 5-ton refrigerating machine.

E. J. Hart & Son Meat Market, Rochester, N. Y.; one 2-ton refrigerating machine.

Layman & Stryker Meat Market, New Castle, Pa.; a 2 3/4-ton refrigerating machine.

Clyde F. Gutwald Meat Market, Gallitzen, Pa.; one 2-ton refrigerating machine.

W. F. Keebler Meat Market, Damascus, Va.; one 2-ton refrigerating machine.

Piggly Wiggly Bluefield Co., meat market, Bluefield, W. Va.; a 2-ton self-contained refrigerating machine.

John Gagetta Meat Market, Wilmerding, Pa.; one 2-ton self-contained refrigerating machine.

Steve J. Slifka Meat Market, Youngstown, Ohio; one 5-ton refrigerating machine.

Charles Bernasek Meat Market, Lorain, Ohio; one 3-ton refrigerating machine.

Anton Chapla Meat Market, Lorain, Ohio; a one-ton self-contained refrigerating machine.

Albert Rosen, butcher, Euclid Ave. and Fulton St., Brooklyn, N. Y.; a one-ton refrigerating machine.

Harry G. Pierpoint, butcher, Mt. Vernon, N. Y.; a one-ton refrigerating machine.

Morris S. Cohn, butcher, White Plains, N. Y.; one 4-ton refrigerating machine.

Sam Scarfia Meat Market, Rochester, N. Y.; one 4-ton refrigerating machine.

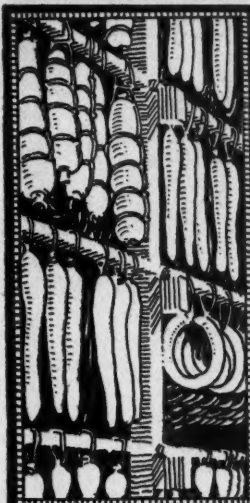
A. R. Kintner, butcher, Milford, Pa.; one 4-ton refrigerating machine.

N. Lippold & Co., meat market, Louisville, Ky.; one 10-ton refrigerating machine.

Carl Hamilton Meat Market, Oskaloosa, Iowa; one 2-ton self-contained refrigerating machine.

Glassman Meat Market, Sleepy Eye, Minn.; one 3-ton refrigerating machine.

SUMMER SAUSAGE DRYING



The successful production of Summer Sausage has become a scientific art.

Those brands found on counters of select retail stores and demanded by the connoisseur are

Air Conditioned

Summer Sausage Drying—with Webster Air Conditioning Systems—can be done during all seasons and a product unparalleled in color and uniformity assured.

Over 55,000,000 pounds of choice Dry Sausages produced annually by the aid of

Webster Air Conditioning Systems

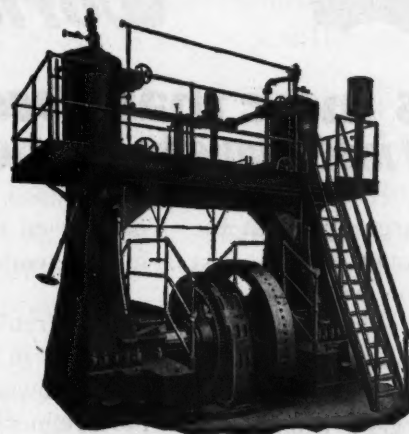
We install complete systems and guarantee results.

Send for Literature

"The Successful Systems are Webster Systems"

ATMOSPHERIC CONDITIONING CORPORATION
LAFAYETTE BUILDING, PHILADELPHIA. MONADNOCK BLOCK, CHICAGO.

York Mechanical Refrigeration



YORK Semi-Enclosed Refrigerating Machine

The unprecedented progress made by the Meat Packing Industry was due, in a large measure, to the extensive employment of Mechanical Refrigeration. Hence it is only natural that this industry should use a great many York Machines.

Our Semi-Enclosed Machine, with direct motor mounting, is particularly adapted for this service. It is a neat, clean and highly economical machine—no belts, no engine or steam lines. Built in sizes from 30 tons refrigerating capacity upwards.

Prices and complete information on application

York Manufacturing Co.

Ice Making and Refrigerating Machinery Exclusively

YORK PENNA.

Novoid Pure Corkboard

Made of specially selected, clean, dry cork granules. No foreign binder used. Every sheet thoroughly baked—no green centers. Edges and centers are square and sharp. Write for booklet.

Cork Import Corp., 345 West 40th St., New York City

Cold Storage Insulation

All Kinds of Refrigerator Construction

Glenwood Avenue
West 22nd St.

JOHN R. LIVEZEY

PHILADELPHIA, PA.

Romey Mitchell Meat Market, Indianapolis, Ind.; one 3-ton refrigerating machine.

John E. Rasha, butcher, Camden, N. Y.; a one-ton self-contained refrigerating machine.

Martin Singer, butcher, Albany, N. Y.; a one-ton self-contained refrigerating machine.

Anton Aaberg Grocery & Meat Market, Starbuck, Minn.; a 2-ton self-contained refrigerating machine.



**Honest ~
Workmanship**

**It takes more than good materials
and good intentions to make good Doors!**

THIS plant isn't so large but what the "boss" calls every man by his first name. If he wants to know what kind of a machinist Bill Smith is, he doesn't have to consult a card index. When the general manager steps out of his office and into the factory, he isn't in a strange community. The faces of the workmen are all familiar. Most of them are the same faces that were there a year ago, and the year before that, and farther back.

It takes more than good lumber to make a good house. It takes more than good cloth to make a good coat. It takes more than good rubber to make a good tire. Plus these things, it takes sincere purpose on the part of the man who is "bossing" the job—and

interest on the part of the man who is doing the work.

There aren't any kickers, or loafers or knockers in our busy little factory here in Hagerstown. Most of the men who wield the hammer and the saw and the drill have been here for years—and expect to be here a good many more.

We find that loose screws, damaged lumber, carelessly intalled insulation and *repeat business* don't go together. But, we also find that satisfied workmen and satisfied customers DO GO TOGETHER. We keep both.

President

Jamison Doors
JAMISON COLD STORAGE DOOR COMPANY
HAGERSTOWN, MARYLAND, U. S. A.

Be Sure It's the *NEW* Berrigan Press

A Warning to the Packing Industry:

There are a number of discarded Berrigan presses on the market, listed as second-hand machinery. This type of press was manufactured by the Worthington Pump Co., but they have now discontinued building them.

Do not confuse this old press with the New Type Berrigan Box Press. It has no bearing whatever on our new press, which is entirely different in construction.

We have leased to Armour & Co. the right to build, for their own use, our New Berrigan Box Press. They paid us a large cash consideration, and they are constantly building these presses and equipping all of their different plants.

This New Type, All-Metal Berrigan Box Press is the one that is Recovering All the Prime Steam Lard, and Saving Thousands of Dollars yearly for the Packers.

J. J. Berrigan & Son

Sole Manufacturers

7464 Greenview Ave.

Chicago, Illinois

Chicago Section

George Leddie, of Arnold Brothers, Inc., is taking a well-earned vacation this week.

Louis Dennig, Jr., of the St. Louis Independent Packing Co., St. Louis, Mo., was in the city on business this week.

C. M. Bell of Powers-Begg & Co., Jacksonville, Ill., was a business visitor in the city during the week.

President S. T. Nash of the Cleveland Provision Co., Cleveland, O., was in Chicago this week.

Ernest Urwitz, of the Dryfus Packing & Provision Co., Lafayette, Ind., was in the city this week.

A. B. and Thomas Coleman of the Weighing Devices Co., Pittsburgh, Pa., were in Chicago this week on business.

Fred G. Duffield, vice-president of Jacob E. Decker & Sons Co., Inc., Mason City, Ia., made a brief visit to Chicago this week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 34,526 cattle, 15,071 calves, 86,106 hogs and 29,530 sheep.

James G. Cownie, of the Jacob Dold Packing Co., Buffalo, N. Y., and president of the American Provision Export Co., made a trip to the city this week.

Prices realized on Swift & Company's sales of carcass beef in Chicago, for the week ending Saturday, June 6, on shipments sold out, ranged from 8.00 cents to 20.00 cents per pound and averaged 13.26 cents per pound.

Vice president Arthur Lowenstein of Wilson & Co. returned this week from a "Turkish bath" trip to Eastern cities, in each of which he sweltered worse than the last.

Chicago was honored this week by the visit of two prominent Detroit packers,

president T. W. Taliaferro of the Hammond Standish Co., and vice-president Thomas E. Tower of the Sullivan Packing Co.

John W. Hall has returned to his home from an extended hospital visit, and is now making occasional calls at his office. The trade will be pleased to learn that John is again ready to take up the reins, and will give him a hearty welcome back to business and to good health.

Meat Trade Movies—No. 57



AT THE PEAK OF THE TRADE.

It wasn't surprising that they picked James G. Cownie of the Jacob Dold Packing Co. to head the American Provision Export Corporation. Jim was exporting Wiltshires when some of the magnates of today were wearing rompers.

Guy Fridley, one of Chicago's well-known fertilizer and by-products brokers, left the city last Monday to attend the fertilizer convention at White Sulphur Springs, Va. From there he plans to go to New York, to return in about a week or so.

Provision shipments from Chicago for the week ending June 6, 1925, with comparisons, are reported as follows:

	Last week.	Prev. week.	Cor.
Cured meats, lbs.....	16,407,000	13,834,000	19,637,000
Fresh meats, lbs.....	40,684,000	34,832,000	45,222,000
Lard, lbs.	10,853,000	8,805,000	7,455,000

Charles E. Herrick, vice-president of the Brennan Packing Company, is boasting of an addition to his farm family in the form of a pure-bred Guernsey heifer calf at his country home at Twin Lakes, Wis.

Colonel John Roberts, president of Miller & Hart, returned this week from a fortnight's visit to his country place on the North Shore of Massachusetts. From now on until fall Col. Roberts becomes the champion long-distance commuter.

Friends of Chester Olsen, of the superintendent's office of Wilson & Co., will be grieved to learn of the recent painful death of his baby daughter, Virginia, 2½ years old. She was severely burned in a bonfire and died a few hours later. Mr. Olsen received many expressions of condolence from his friends in the packing industry who heard of the accident.

H. E. Finney, president of the House of A. Silz, New York, was in Chicago this week. Mr. Finney was formerly vice-president and general manager of Armour and Company in South America, and is one of the best known packinghouse men in the country. He is now making a big success conducting the world-famous Silz organization in New York.

Several visitors from Swift Canadian Company plants were in Chicago this week calling on the general offices here. Among these were J. H. Tapley, general manager, and R. E. Leonard, head of the provision department, Toronto plant; J. A. Snell, head of the provision department, Winnipeg plant; and J. C. Peter, head of the provision department, Edmonton, Alta., plant.

C. V. Whalin, in charge of marketing livestock, meats and wool division, and C. L. Harlan, livestock statistician, U. S. Department of Agriculture, Washington, D. C., were visitors in Chicago early in the week.

What is the by-product yield of a 1,000-lb. steer? Ask **THE BLUE BOOK**, the "Packer's Encyclopedia."

H. C. GARDNER F. A. LINDBERG
GARDNER & LINDBERG
ENGINEERS
Mechanical, Electrical, Architectural
SPECIALTIES, Packing Plants, Cold Storage,
Manufacturing Plants, Power Install-
ations, Investigations
1134 Marquette Bldg. CHICAGO

H. P. Henschien R. J. McLaren
HENSCHEN & McLAREN
Architects
1637 Prairie Ave. Chicago, Ill.
PACKING PLANTS AND COLD STORAGE
CONSTRUCTION

Fred J. Anders Chas. H. Reimers
ANDERS & REIMERS
ARCHITECTS
ENGINEERS
214 Erie Bldg. Packing House
Cleveland, O. Specialists

M. P. BURT & COMPANY
Engineers & Architects
Packinghouse and Cold Storage Designing—
Consultation on Power and Operating Costs,
Curing, etc. You Profit by Our 25 Years' Ex-
perience. Lower Construction Cost. Higher
efficiency.
206-7 Falls Bldg., MEMPHIS, TENN.

Packing House Products

Oldest Brokers in Our Line

Tallow Grease Provisions Oils Tankage Bones Cracklings Hog Hair

Carcass Beef—P. S. Lard—Green Pork
Boneless Beef—Ref. Lard—Cured Pork

Quick Reliable Service Guaranteed

Eight Phones Postal Telegraph Building
All Working CHICAGO, ILL.

George F. Pine Walter L. Munnecke
Pine & Munnecke Co.
Packing House & Cold Storage
Construction; Cork Insulation &
Overhead Track Work.
10 Marquette Bldg. Detroit, Mich. Phones:
Cherry 3750-3751

C. W. RILEY, Jr.

BROKER

2109 Union Central Bldg., Cincinnati, O.
Provisions, Oils, Greases and Tallow
Offerings Solicited

FRANK L. DEMPSEY

Attorney & Counselor at Law

North Texas Bldg., DALLAS, TEXAS
Special attention to Claims adjustments and
litigation of Packers. Ten years experience with
Chicago packers.

PACKERS ARCHITECTURAL & ENGINEERING CO.

WILLIAM H. KNEHANS, Chief Engineer

ABATTOIR PACKING AND COLD STORAGE PLANTS
Manhattan Building, Chicago, Ill. Cable Address, Pacarco

GERMAN MEAT EXPERT HERE.

Herman Leube, of Hamburg, Germany, head of the old-established house of Schaub & Co., Hamburg, was in Chicago last week, accompanied by Mrs. Leube, in the course of a brief visit to the United States, the first in eleven years.

Mr. Leube's first visit to Chicago was 33 years ago. At that time packers were doing very little with their offal, and it was Mr. Leube who first suggested that there was a foreign market for pickled hog livers and similar offal products. He was the first exporter of such products to the Continent, as was the late William Simpson to Great Britain.

"Then I could teach the packers something," says Mr. Leube, "but now they teach me!"

Conditions are not especially favorable in Germany for the marketing of American meat products at the present time, because of political as well as economic conditions. But in Mr. Leube's opinion the hampering of meat imports through a protection policy instigated by the agrarians cannot continue. And with a revulsion of public sentiment against high meat duties the door will be opened again to meat imports in larger volume.

Mr. Leube's houses are located in Sweden, Norway and Finland as well as in Germany, and his principal activities at present are devoted to casings, offal, raw materials for sausage-making, etc. He is on the return portion of a trip which included Argentina, Chile, the Western coast of South America, and the Panama Canal to New York. He sails on the steamship Albert Ballin from New York on June 11.

Sentence Sermons

Written for THE NATIONAL PROVISIONER
by Roy L. Smith

LONG LIVE THE MAN—

—Who loves beauty more than beautiful things.

—Who is as indignant about his own wrongdoing as about the sins of others.

—Who is unafraid to face uncomfortable facts.

—Who is able to get the customer's viewpoint.

—Who so conducts his business that the sudden appearance of a lawyer causes no alarm.

—Who can take criticism as honestly as he takes praise.

—Who can compete with a man without hating him.

JOURDAN ENDS WORLD TOUR.

George Jourdan, president of the Jourdan Packing Co., Chicago, recently returned from his around-the-world cruise. He relates experiences encountered, particularly in the Far East, almost beyond comprehension, all of which tend to awaken our realization of the wonderfulness of our own United States.

Louis Jourdan, together with several members of the family motored to New York to welcome him back to America. They stopped at the packing establishment of Fink & Sons, Newark, N. J., and were hospitably entertained at the home of Mr. Keller, a member of the firm.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, June 11, 1925, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef—				
STEERS:				
Choice	\$16.50@18.00	\$15.00@15.50	\$16.00@17.50	\$17.00@18.00
Good	15.50@16.50	14.50@15.00	15.00@16.50	15.00@16.00
Medium	13.00@15.00	13.50@14.50	13.00@15.50	13.50@15.00
Common	10.00@12.00		9.00@13.00	9.00@13.00
COWS:				
Good	12.00@14.00	11.00@12.00	12.00@13.00	
Medium	9.00@11.00	10.00@11.00	10.00@12.00	11.00@12.00
Common	7.00@8.00	8.50@10.00	8.00@10.00	8.00@10.00
BULLS:				
Good				
Medium	8.50@9.00			
Common	8.00@8.50			
*Fresh Veal—				
Choice	15.00@17.00		14.00@16.00	16.00@18.00
Good	13.00@15.00	14.00@16.00	11.00@15.00	14.00@16.00
Medium	11.00@13.00	12.00@14.00	10.00@12.00	13.00@14.00
Common	9.00@11.00	10.00@12.00	7.00@10.00	9.00@13.00
Fresh Lamb and Mutton—				
LAMB:				
Spring	26.00@30.00	25.00@29.00	23.00@28.00	35.00@30.00
Choice	26.00@27.00	27.00@28.00	23.00@25.00	
Good	24.00@26.00	25.00@27.00	22.00@23.00	25.00@26.00
Medium	23.00@25.00	23.00@25.00	18.00@22.00	24.00@25.00
Common	20.00@22.00		14.00@18.00	
YEARLINGS:				
Good				
Medium				
Common				
MUTTON:				
Good	12.00@14.00	13.00@15.00	12.00@14.00	13.00@15.00
Medium	10.00@12.00	11.00@13.00	10.00@12.00	10.00@13.00
Common	8.00@10.00	8.00@10.00	8.00@10.00	10.00@12.00
Fresh Pork Cuts—				
LOINS:				
8-10 lb. average	23.00@24.00	22.00@24.00	23.00@25.00	21.00@24.00
10-12 lb. average	21.00@22.00	22.00@24.00	22.00@24.00	20.00@23.00
12-15 lb. average	19.00@20.00	19.00@21.00	20.00@22.00	19.00@22.00
15-18 lb. average	18.00@19.00	18.00@19.00	18.00@20.00	18.00@20.00
18-22 lb. average	17.00@18.00	16.00@18.00	16.00@19.00	15.00@18.00
SHOULDERS:				
Skinned	15.00@16.00		16.00@18.00	16.00@17.00
PICNICS:				
4-6 lb. average	13.50@14.50	15.00@16.00	15.00@16.00	15.00@16.00
6-8 lb. average		15.00@16.00	14.00@15.00	14.00@15.00
BUTTS:				
Boston style	19.00@20.00		18.00@20.00	20.00@21.00

* Veal prices include "skin on" at Chicago and New York.

CHICAGO LIVESTOCK

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., June 1	19,272	4,528	46,387	15,636
Tues., June 2	8,778	4,690	20,119	10,158
Wed., June 3	9,398	3,265	16,257	12,678
Thur., June 4	10,935	5,234	29,823	18,190
Fri., June 5	2,268	1,708	24,759	8,355
Sat., June 6	681	388	4,688	5,358
Total last week	51,027	19,902	141,094	70,373
Previous week	50,750	20,129	142,190	61,180
Year ago	53,780	16,556	182,679	75,155
Two years ago	58,767	17,096	215,812	45,077

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., June 1	4,901	17	11,741	422
Tues., June 2	1,818	8	6,414	1,167
Wed., June 3	2,908	7	3,542	327
Thur., June 4	1,477	2	4,284	144
Fri., June 5	968	4	4,285	2,130
Sat., June 6	281	9	786	407
Total last week	11,948	47	31,062	4,597
Previous week	12,733	120	44,752	4,452
Year ago	18,067	120	40,881	10,573
Two years ago	17,653	206	27,176	2,398

Receipts at Chicago Stock Yards thus far this year to June 6, with comparative totals:

	1925.	1924.
Cattle	1,250,363	1,299,393
Calves	429,326	388,518
Hogs	4,061,293	4,791,972
Sheep	1,674,173	1,568,817

Combined weekly hog receipts at eleven markets for week ending June 6, with comparisons:

	Week.	Year to date.
Week ending June 6	587,000	14,972,000
Previous week	575,000	
Corresponding week, 1924	739,000	15,098,000
Corresponding week, 1923	807,000	17,292,000
Corresponding week, 1922	620,000	12,845,000
Corresponding week, 1921	623,000	13,907,000

Combined receipts at seven markets for the week ending June 6, with comparisons:

	Cattle.	Hogs.	Sheep.
Week ending June 6	163,000	507,000	161,000
Previous week	165,000	491,000	128,000
1924	176,000	593,000	180,000
1923	197,000	671,000	140,000
1922	173,000	497,000	196,000
1921	168,000	483,000	201,000

Combined receipts at seven points for 1925 to June 6, with comparisons:

	Cattle.	Hogs.	Sheep.
1925	3,966,000	12,787,000	4,199,000
1924	4,137,000	14,982,000	4,035,000
1923	4,142,000	14,377,000	4,370,000
1922	3,804,000	10,497,000	3,964,000

Chicago Stock Yards receipts, average weight and top and average prices for hogs, with comparisons:

	Number received.	Average weight.	Prices—Top Average.
*Week ending June 6	142,000	237	\$12.45 \$12.05
Previous week	142,190	235	12.80 11.95
1924	182,679	238	7.50 7.20
1923	215,812	241	7.35 6.95
1922	161,390	240	11.00 10.45
1921	162,797	238	8.50 8.05
1920	151,390	228	15.35 14.30
Average 1920-1924	174,800	237	\$ 9.95 \$ 9.40

*Saturday, June 6, estimated.

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
*Week ending June 6	\$10.40	\$12.05	\$ 6.85	\$13.00
Previous week	10.05	11.95	7.00	12.00
1924	9.45	7.20	5.85	13.00
1923	10.05	6.95	5.05	13.65
1922	8.85	10.55	7.00	12.15
1921	8.05	8.05	4.65	11.75
1920	15.05	14.30	7.75	14.10
Average 1920-1924	\$10.30	\$ 9.40	\$ 6.30	\$13.05

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ending June 6	39,000	110,800	64,600
Previous week	38,017	97,438	46,728
1924	35,722	141,798	64,579
1923	41,099	188,696	42,809
1922	43,048	140,562	72,901

*Saturday, June 6, estimated.

Chicago packers' hog slaughters for the week ending, June 6, 1925:

Armour	13,600
Anglo-American	5,900
Swift & Co.	11,200
Hammond Co.	6,200
Morris & Co.	8,200
Wilson & Co.	13,600
Boyd-Lunham	7,300
Western Packing Co.	8,700
Roberts & Onke	8,100
Miller & Hart	5,200
Independent Packing Co.	6,400
Brennan Packing Co.	6,600
Agar Packing Co.	1,800
Others	15,700

Total 117,000
Previous week 88,700
Year ago 152,700
Two years ago 106,400
Three years ago 148,300

(For Chicago livestock prices, see page 36.)

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on Actual Carlot Trading, Thursday,
June 11, 1925.

Green Meats.

Regular Hams—	
8-10 lbs. avg.	@23
10-12 lbs. avg.	@22 1/4
12-14 lbs. avg.	@22 1/2
14-16 lbs. avg.	@22 3/4
16-18 lbs. avg.	@23 1/4
18-20 lbs. avg.	@23 1/2
Skinned Hams—	
14-16 lbs. avg.	@24 1/4
16-18 lbs. avg.	@24 1/2
18-20 lbs. avg.	@24 3/4
20-22 lbs. avg.	@25 1/4
22-24 lbs. avg.	@25 3/4
24-26 lbs. avg.	@26 1/4
26-30 lbs. avg.	@26 3/4

Picsies—	
4-6 lbs. avg.	@14 1/4
6-8 lbs. avg.	@14 1/2
8-10 lbs. avg.	@14 3/4
10-12 lbs. avg.	@14 1/2
12-14 lbs. avg.	@14
Bellies—(square cut and seedless)	
6-8 lbs. avg.	@28
8-10 lbs. avg.	@27
10-12 lbs. avg.	@26
12-14 lbs. avg.	@25
14-16 lbs. avg.	@23

Pickled Meats.

Regular Hams—	
8-10 lbs. avg.	21 1/4 @22
10-12 lbs. avg.	21 1/2 @22
12-14 lbs. avg.	21 3/4 @22
14-16 lbs. avg.	22 @22 1/2
16-18 lbs. avg.	22 1/4 @23
18-20 lbs. avg.	22 3/4 @23
Boiling Hams—(house run)	
16-18 lbs. avg.	@23 1/4
18-20 lbs. avg.	@23 1/2
20-22 lbs. avg.	@23 3/4
Skinned Hams—	
14-16 lbs. avg.	24 @25
16-18 lbs. avg.	24 @25
18-20 lbs. avg.	24 @25
20-22 lbs. avg.	24 @25
22-24 lbs. avg.	24 @25
24-26 lbs. avg.	24 @25
26-30 lbs. avg.	24 @25

Picsies—	
4-6 lbs. avg.	@14 1/4
6-8 lbs. avg.	@14 1/2
8-10 lbs. avg.	@14 3/4
10-12 lbs. avg.	@14 1/2
12-14 lbs. avg.	@14
Bellies—(square cut and seedless)	
6-8 lbs. avg.	@28
8-10 lbs. avg.	@27
10-12 lbs. avg.	@26
12-14 lbs. avg.	@25
14-16 lbs. avg.	@23

Dry Salt Meats.

Extra short clears, 35/45	@18 1/4
Extra short ribs, 35/45	@18 1/2
Regular plates, 6-8	@17
Clear plates, 4-7	@14 1/4
Jowl butts	@14
Fat Backs—	
8-10 lbs. avg.	@15
10-12 lbs. avg.	@15 1/4
12-14 lbs. avg.	@16
14-16 lbs. avg.	@16 1/4
16-18 lbs. avg.	@17 1/4
18-20 lbs. avg.	@17 1/2
20-25 lbs. avg.	@18 1/4

Clear Bellies—	
14-16 lbs. avg.	@22
16-18 lbs. avg.	@22
18-20 lbs. avg.	@22 1/4
20-25 lbs. avg.	@23 1/4
25-30 lbs. avg.	@23 3/4
30-35 lbs. avg.	@24 1/4
35-40 lbs. avg.	@24 3/4
40-50 lbs. avg.	@24 1/2

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, JUNE 6, 1925.

LARD—		Open.	High.	Low.	Close.
July	Sept.	17.00	17.17 1/2	16.87 1/2	17.15
Sept.	Oct.	17.30	17.42 1/2	17.12 1/2	17.37 1/2
Oct.	Nov.	17.25	17.47 1/2	17.17 1/2	17.40
CLEAR BELLIES—		July	Sept.	20.00	20.70
Sept.	Oct.	20.00	20.70	20.60	20.70
SHORT RIBS—		July	Sept.	18.45	18.50
Sept.	Oct.	18.45	18.50	18.45	18.50

MONDAY, JUNE 8, 1925.

LARD—		Open.	High.	Low.	Close.
July	Sept.	17.05	17.10	16.90	17.10b
Sept.	Oct.	17.35	17.37 1/2	17.17 1/2	17.37 1/2
Oct.	Nov.	17.30	17.42 1/2	17.20	17.42 1/2
Nov.	Dec.	16.90	16.90	16.77 1/2	16.77 1/2
CLEAR BELLIES—		July	Sept.	20.00	20.65n
Sept.	Oct.	20.00	20.65	20.60	20.65b
SHORT RIBS—		July	Sept.	18.55	18.30ax
Sept.	Oct.	18.55	18.35	18.35	18.35

TUESDAY, JUNE 9, 1925.

LARD—		Open.	High.	Low.	Close.
July	Sept.	17.12 1/2	17.42 1/2	17.10	17.35b
Sept.	Oct.	17.37 1/2	17.72 1/2	17.35	17.62 1/2b
Oct.	Nov.	17.42 1/2	17.75	17.40	17.67 1/2ax
Nov.	Dec.	17.05	17.15	17.05	17.15b
CLEAR BELLIES—		July	Sept.	20.80	20.80
Sept.	Oct.	20.80	20.95	20.90	20.95
SHORT RIBS—		July	Sept.	18.35	18.47 1/2
Sept.	Oct.	18.30	18.55	18.30	18.55b

WEDNESDAY, JUNE 10, 1925.

LARD—		Open.	High.	Low.	Close.
July	Sept.	17.35	17.35	17.17 1/2	17.22 1/2ax
Sept.	Oct.	17.55	17.60	17.45	17.50-47 1/2
Oct.	Nov.	17.60	17.62 1/2	17.50	17.55ax
Nov.	Dec.	16.87 1/2	17.00	16.87 1/2	16.90ax
CLEAR BELLIES—		July	Sept.	20.65	20.65b
Sept.	Oct.	20.75	20.75	20.75	20.75
SHORT RIBS—		July	Sept.	18.42 1/2	18.20
Sept.	Oct.	18.40	18.40	18.35	18.35ax

THURSDAY, JUNE 11, 1925.

LARD—		Open.	High.	Low.	Close.
July	Sept.	17.17 1/2	17.25	17.17 1/2	17.25b
Sept.	Oct.	17.45	17.55	17.42 1/2	17.52 1/2ax
Oct.	Nov.	17.50-47 1/2	17.87 1/2	17.45	17.87 1/2b
Nov.	Dec.	16.90	16.95	16.85	16.87 1/2
CLEAR BELLIES—		July	Sept.	20.70	20.87 1/2b
Sept.	Oct.	20.85	21.00	20.80	21.00b
SHORT RIBS—		July	Sept.	18.10	18.10b
Oct.	Nov.	18.30	18.32 1/2	18.30	18.32 1/2b

FRIDAY, JUNE 12, 1925.

LARD—		Open.	High.	Low.	Close.
July	Sept.	17.30-32 1/2	17.35	17.22 1/2	17.35
Sept.	Oct.	17.60-62 1/2	17.62 1/2	17.47 1/2	17.60b
Oct.	Nov.	17.05	17.05	17.02 1/2	17.05b
Nov.	Dec.	16.80	16.82 1/2	16.82 1/2	16.85
Dec.	Jan.	16.80	16.85	16.80	16.85
CLEAR BELLIES—		July	Sept.	21.15	21.17 1/2b
Sept.	Oct.	21.25	21.30	21.25	21.30
SHORT RIBS—		July	Sept.	18.45	18.55
Sept.	Oct.	18.65	18.75	18.52 1/2	18.70

PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, June 11, 1925.—Wholesale prices on green and sweet pickled pork cuts: Pork loins, 28-29c; green hams, 8-10 lbs., 25c; 10-12 lbs., 24c; 12-14 lbs., 23 1/2c; green picnics, 4-6 lbs., 15-16c; 6-8 lbs., 14-15c; green clear bellies, 6-8 lbs., 27 1/2c; 8-10 lbs., 26 1/2c; 10-12 lbs., 26c; 12-14 lbs., 26c; S. P. bellies, 6-8 lbs., 23c; 8-10 lbs., 24-25c; 10-12 lbs., 24c; 12-14 lbs., 23c; S. P. hams, 8-10 lbs., 23c; 10-12 lbs., 23c; 12-14 lbs., 23c; 18-20 lbs., 25c; dressed hogs, 19 1/2c; city steam lard, 17 1/2c; compound, 12 1/2c.

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, June 11, 1925, with comparisons, were as follows:

	Week ending June 11.	Prev. week	Cor. week, 1924.
Armour & Co.	10,430	7,336	9,805
Anglo-Amer. Prov. Co.	4,989	4,142	6,719
Swift & Co.	12,304	7,067	16,286
G. H. Hammond Co.	8,877	5,465	8,872
Morris & Co.	9,875	7,304	17,041
Wilson & Co.	9,190	7,782	10,598
Boyd-Lunham & Co.	6,794	5,282	9,808
Western Pkg. & Pro. Co.	7,900	7,000	11,000
Roberts & Oak	6,932	6,077	7,094
Miller & Hart	5,056	5,156	6,056
Independent Packing Co.	7,272	5,527	6,960
Brennan Packing Co.	7,162	6,247	7,090
Agar Packing Co.	1,500	1,375	709
Total	86,081	76,310	117,756

CHICAGO RETAIL FRESH MEATS

Beef.

	No. 1.	No. 2.	No. 3.
Rib roast, heavy end	25	18	12
Rib roast, light end	25	20	20
Chuck roast	20	20	14
Steaks, round	40	30	20
Steaks, sirloin, first cut	45	35	22
Steaks, porterhouse	55	40	25
Steaks, flank	28	25	18
Beef stew, chuck	18	15	12 1/2
Corned briskets, boneless	24	22	18
Corned plates	16	12	10
Corned rumps, boneless	35	22	18

Lamb.

	Good.	Comm.
Hindquarters	45	21
Legs	50	26
Stews	12 1/2	10
Chops, shoulder	24	19
Chops, rib and loin	60	..

Mutton.

Legs	24	..
Stew	10	..
Shoulders	16	..
Chops, rib and loin	80	..

Pork.

Loins, whole, 8@10 avg.	28	@30
Loins, whole, 10@12 avg.	25	@27
Loins, whole, 12@14 avg.	24	@26
Loins, whole, 14 and over	22	@24
Chops	20	@22
Shoulders	20	@22
Butts	20	@22
Spareribs	20	@22
Hocks	20	@22
Leaf lard, unrendered	20	@22

Veal.

Hindquarters	22	@23
Forequarters	12	@13
Legs	12	@13
Breasts	14	@15
Shoulders	13	@14
Cutlets	10	@11
Rib and loin chops	10	@11

Butchers' Offal.

Buet	8	@9
Shop fat	10	@11
Bones, per 100 lbs.	10	@11
Calf skins	10	@11
Kips	10	@11
Deacons	10	@11

CURING MATERIALS.

	Bbls.	Sacks.
Double refined saltpetre, gran., L. C. L.	6 1/4	6 1/4
Crystals	7 1/4	7 1/4
Double refined nitrate of soda, f. o. b.	3 1/4	3 1/4
N. Y. & S. F., carloads	3 1/4	3 1/4
Less than carloads, granulated	4	3 1/4
Crystals	5 1/4	5
Kega, 100@130 lbs., 1c more
Boric acid, in carloads, powdered, in bbls.	9	8 1/4
Crystals to powdered, in bbls., in 5-ton lots or more	9 1/4	9 1/4
In bbls. in less than 5-ton lots	9 1/4	10
Borax, carloads, powdered, in bbls.	5	4 1/4
In ton lots, gran. or powdered, in bbls.	5 1/4	5
Salt—		
Granulated, car lots, per ton, f.o.b. Chicago, bulk	7.60	..
Medium, car lots, per ton, f.o.b. Chicago, bulk	9.10	..
Rock, car lots, per ton, f. o. b. Chicago	6.05	..
Sugar—		
Raw sugar, 96 basis	@4.00	..
Second sugar, 90 basis	@4.15	..
Syrup, testing 63 to 65 combined sucrose and invert	@0.28	..
Standard, granulated, f.o.b. refiners (2%)	@5.00	..
Plantation, granulated, f.o.b. New Orleans (less 2%)	@5.40	..

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ending June 13.	Cor. week. 1924.
Prime native steers.....	18 @ 19	18 @ 20
Good native steers.....	17 @ 18	16 @ 18
Medium steers.....	14 @ 16	14 @ 16
Heifers, good.....	13 @ 15	13 @ 15
Cows.....	8 @ 13	9 @ 14
Hind quarters, choice.....	25 @ 26	25 @ 26
Fore quarters, choice.....	14 @ 14	14 @ 14

Beef Cuts.

Steer Loins, No. 1.....	31 @ 40	31 @ 40
Steer Loins, No. 2.....	29 @ 38	29 @ 38
Steer Short Loins, No. 1.....	40 @ 50	40 @ 50
Steer Short Loins, No. 2.....	38 @ 48	38 @ 48
Steer Loin Ends (hips).....	24 @ 29	24 @ 29
Steer Loin Ends, No. 2.....	24 @ 28	24 @ 28
Cow Loins.....	24 @ 30	24 @ 30
Cow Short Loins.....	24 @ 30	24 @ 30
Cow Loin Ends (hips).....	18 @ 20	18 @ 20
Steer Ribs, No. 1.....	20 @ 28	20 @ 28
Cow Ribs, No. 1.....	16 @ 23	16 @ 23
Cow Ribs, No. 2.....	12 @ 22	12 @ 22
Cow Ribs, No. 3.....	11 @ 15	11 @ 15
Steer Rounds, No. 1.....	18 @ 18	18 @ 18
Steer Rounds, No. 2.....	17 1/2 @ 17 1/2	17 1/2 @ 17 1/2
Steer Chucks, No. 1.....	12 1/2 @ 11	12 1/2 @ 11
Steer Chucks, No. 2.....	12 @ 10	12 @ 10
Cow Rounds.....	16 @ 19 1/2	16 @ 19 1/2
Cow Chucks.....	11 @ 9	11 @ 9
Steer Plates.....	12 1/2 @ 11 1/2	12 1/2 @ 11 1/2
Medium Plates.....	9 1/2 @ 12	9 1/2 @ 12
Briskets, No. 1.....	12 @ 18	12 @ 18
Briskets, No. 2.....	14 @ 16	14 @ 16
Steer Navel Ends.....	8 @ 8 1/2	8 @ 8 1/2
Cow Navel Ends.....	6 1/2 @ 6 1/2	6 1/2 @ 6 1/2
Fore Shanks.....	6 @ 6 1/2	6 @ 6 1/2
Hind Shanks.....	4 1/2 @ 5 1/2	4 1/2 @ 5 1/2
Rolls.....	18 @ 20	18 @ 20
Strip Loins, No. 1, boneless.....	55 @ 55	55 @ 55
Strip Loins, No. 2.....	50 @ 50	50 @ 50
Strip Loins, No. 3.....	40 @ 40	40 @ 40
Sirloin Butts, No. 1.....	30 @ 35	30 @ 35
Sirloin Butts, No. 2.....	26 @ 26	26 @ 26
Sirloin Butts, No. 3.....	18 @ 18	18 @ 18
Beef Tenderloins, No. 1.....	75 @ 75	75 @ 75
Beef Tenderloins, No. 2.....	65 @ 65	65 @ 65
Rump Butts.....	17 @ 17	17 @ 17
Flank Steaks.....	17 @ 17	17 @ 17
Shoulder Clods.....	15 @ 15	15 @ 15
Hanging Tenderloins.....	10 @ 10	10 @ 10

Beef Products.

Brains, per lb.....	8 @ 9	7 @ 8
Hearts.....	20 @ 20	20 @ 20
Tongues.....	29 @ 30	29 @ 30
Sweetbreads.....	38 @ 42	38 @ 42
Ox-Tail, per lb.....	5 @ 6	5 @ 6
Fresh Tripe, plain.....	4 @ 4	4 @ 4
Fresh Tripe, H. C.....	6 1/2 @ 6 1/2	6 1/2 @ 6 1/2
Livers.....	10 1/2 @ 11 1/2	8 @ 8
Kidneys, per lb.....	8 @ 8	8 @ 8

Veal.

Choice Carcasses.....	17 @ 19	16 @ 17
Good Carcasses.....	13 @ 16	11 @ 15
Good Saddles.....	20 @ 27	20 @ 27
Good Backs.....	6 @ 12	8 @ 12
Medium Backs.....	6 @ 8	8 @ 8

Veal Product.

Brains, each.....	9 @ 10	8 @ 9
Sweetbreads.....	58 @ 58	52 @ 60
Calf Livers.....	34 @ 35	31 @ 34

Lamb.

Choice Lambs.....	30 @ 32	30 @ 32
Medium Lambs.....	28 @ 30	28 @ 30
Choice Saddles.....	32 @ 35	32 @ 35
Medium Saddles.....	32 @ 33	32 @ 33
Choice Fores.....	25 @ 25	25 @ 25
Medium Fores.....	22 @ 24	22 @ 24
Lamb Fries, per lb.....	31 @ 31	31 @ 31
Lamb Tongues, each.....	13 @ 13	13 @ 13
Lamb Kidneys, per lb.....	25 @ 25	25 @ 25

Mutton.

Heavy Sheep.....	9 @ 9	10 @ 10
Light Sheep.....	14 @ 14	14 @ 14
Light Saddles.....	17 @ 17	17 @ 17
Light Fores.....	17 @ 17	17 @ 17
Heavy Fores.....	17 @ 17	17 @ 17
Mutton Legs.....	13 @ 13	13 @ 13
Mutton Loins.....	20 @ 20	20 @ 20
Mutton Stew.....	7 @ 7	7 @ 7
Sheep Tongues, each.....	13 @ 13	13 @ 13
Sheep Heads, each.....	10 @ 10	10 @ 10

Fresh Pork, Etc.

Dressed Hogs.....	18 @ 18	15 @ 15
Pork Loins, 5 @ 10 lbs. avg.....	24 @ 24	19 @ 19
Leaf Lard.....	17 @ 17	11 @ 11
Tenderloin.....	44 @ 44	40 @ 40
Spare Ribs.....	13 @ 13	7 1/2 @ 7 1/2
Butts.....	21 @ 21	14 @ 14
Hocks.....	12 @ 12	8 1/2 @ 8 1/2
Tails.....	12 @ 12	7 1/2 @ 7 1/2
Snouts.....	8 1/2 @ 8 1/2	5 @ 5
Pigs' Feet.....	5 1/2 @ 5 1/2	4 1/2 @ 4 1/2
Pigs' Heads.....	13 1/2 @ 13 1/2	8 @ 8
Blade Bones.....	6 @ 6	7 1/2 @ 7 1/2
Hog Livers, per lb.....	6 @ 6	5 @ 5
Neck Bones.....	5 @ 5	5 @ 5
Skinned Shoulders.....	14 @ 14	10 @ 10
Pork Hearts.....	9 @ 9	4 @ 4
Pork Kidneys, per lb.....	9 @ 9	4 1/2 @ 4 1/2
Slip Bones.....	9 @ 9	9 @ 9
Tail Bones.....	12 @ 12	8 @ 8
Back Fat.....	15 @ 15	11 1/2 @ 11 1/2
Hams.....	22 @ 22	16 1/2 @ 16 1/2
Calas.....	15 @ 15	10 @ 10
Bellics.....	26 @ 26	13 1/2 @ 13 1/2

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton.....	30 @ 30
Country style sausage, fresh in link.....	22 @ 22
Country style sausage, fresh in bulk.....	21 @ 21
Country style sausage, smoked.....	24 @ 24
Mixed sausage, fresh.....	15 @ 15
Frankfurts in pork casings.....	19 @ 19
Frankfurts in sheep casings.....	16 1/2 @ 16 1/2
Bologna in beef bungs, choice.....	16 @ 16
Bologna in beef middles, choice.....	14 1/2 @ 14 1/2
Bologna in cloth, paraffined, choice.....	12 @ 12
Liver sausage in hog bungs.....	14 @ 14
Liver sausage in beef rounds.....	14 @ 14
Head cheese.....	25 @ 25
New England luncheon specialty.....	20 @ 20
Liberty luncheon specialty.....	15 @ 15
Mixed luncheon specialty.....	15 @ 15
Tongue sausage.....	15 @ 15
Blood sausage.....	15 @ 15
Polish sausage.....	16 @ 16
Souse.....	16 @ 16

DRY SAUSAGE.

Corvelat, choice, in hog bungs.....	17 @ 17
Corvelat, new condition, in hog bungs.....	17 @ 17
Corvelat, new condition, in beef middles.....	22 @ 22
Thuringer Corvelat.....	11 @ 11
Farmer.....	11 @ 11
Holstein.....	17 1/2 @ 17 1/2
B. C. Salami, choice.....	17 @ 17
Milano Salami, choice, in hog bungs.....	17 @ 17
B. C. Salami, new condition.....	22 @ 22
Finches, choice, in hog middles.....	11 @ 11
Grassa, choice Salami.....	11 @ 11
Peperoni.....	11 1/2 @ 11 1/2
Mortadella, new condition.....	21 @ 21
Capicola.....	12 @ 12
Italian style hams.....	12 @ 12
Virginia style hams.....	12 @ 12

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	\$0.50
Large tins, 1 to crate.....	7.50
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	8.00
Large tins, 1 to crate.....	9.00
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	7.00
Large tins, 1 to crate.....	8.00
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	7.00
Large tins, 1 to crate.....	8.00

SAUSAGE MATERIALS.

Regular pork trimmings.....	11 1/2 @ 12
Special lean pork trimmings.....	17 @ 17 1/2
Extra lean pork trimmings.....	20 @ 20
Neck bone pork trimmings.....	13 1/2 @ 14
Pork cheek meat.....	11 @ 11
Pork hearts.....	5 1/2 @ 5 1/2
Fancy boneless bull meat (heavy).....	9 1/2 @ 9 1/2
Boneless chucks.....	8 1/2 @ 8 1/2
Shank meat.....	6 1/2 @ 6 1/2
No. 1 beef trimmings.....	6 1/2 @ 7
Beef hearts.....	5 1/2 @ 5 1/2
Beef cheeks, trimmed.....	6 @ 6
Dr. can cows, 300 lbs. and up.....	7 1/2 @ 7 1/2
Dr. cutters, 300 lbs. and up.....	7 1/2 @ 7 1/2
Dr. Bologna bulls, 500-700 lbs.....	8 @ 8
Beef tripe.....	3 1/2 @ 3 1/2
Cured pork tongues (can. trim.).....	15 @ 15

(These are prices to wholesalers, on material packed in new slack barrels for shipments.)

SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, 180 sets, per tierce	20 @ 20
per set.....	20 @ 20
Beef rounds, export, 225 sets, per tierce	31 @ 31
per set.....	1.65 @ 1.65
Beef middles, 110 sets, per tierce, per set.....	25 @ 25
Beef bungs, No. 1, 400 pieces, per tierce, per piece.....	17 @ 17
Beef bungs, No. 2, 400 pieces, per tierce, per piece.....	17 @ 17
Beef weasands, No. 1, per piece.....	1.30 @ 1.30
Beef weasands, No. 2, per piece.....	1.75 @ 1.75
Beef bladders, small, per doz.....	1.45 @ 1.45
Beef bladders, medium, per doz.....	1.45 @ 1.45
Beef bladders, large, per doz.....	1.45 @ 1.45
Hog casings medium, 1 o. 8, per lb.....	1.45 @ 1.45
Hog middles, without cap, per set.....	1.45 @ 1.45
Hog middles, with cap, per set.....	1.45 @ 1.45
Hog bungs, export.....	1.45 @ 1.45
Hog bungs, large, prime.....	1.45 @ 1.45
Hog bungs, medium.....	1.45 @ 1.45
Hog bungs, small, prime.....	1.45 @ 1.45
Hog bungs, narrow.....	1.45 @ 1.45
Hog stomachs, per piece.....	1.45 @ 1.45

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	14.00 @ 14.00
Honeycomb tripe, 200-lb. bbl.....	16.00 @ 16.00
Pocket honeycomb tripe, 200 lb. bbl.....	16.00 @ 16.00
Pork feet, 200-lb. bbl.....	53.00 @ 53.00
Pork tongues, 200-lb. bbl.....	53.00 @ 53.00
Lamb tongues, long cut, 200-lb. bbl.....	48.00 @ 48.00
Lamb tongues, short cut, 200-lb. bbl.....	57.00 @ 57.00

BARRELED PORK AND BEEF.

Mess pork, regular.....	37.50 @ 37.50
Family back pork, 20 to 34 pieces.....	35.00 @ 35.00
Family back pork, 35 to 45 pieces.....	35.00 @ 35.00
Family back pork, 40 to 50 pieces.....	38.00 @ 38.00
Clear plate pork, 25 to 35 pieces.....	31.50 @ 31.50
Clear plate pork, 35 to 45 pieces.....	29.00 @ 29.00
Brisket pork.....	38.00 @ 38.00
Bean pork.....	28.50 @ 28.50
Plate beef.....	20.00 @ 20.00
Extra plate beef, 200 lb. bbl.....	21.00 @ 21.00

COOPERAGE.

Ash pork barrels, black iron hoops.....	1.53 1/2 @ 1.53 1/2
Oak pork barrels, black iron hoops.....	1.72 1/2 @ 1.72 1/2
Ash pork barrels, galv. iron hoops.....	1.72 1/2 @ 1.72 1/2
Red oak lard tierces.....	2.25 @ 2.25
White oak lard tierces.....	2.45 @ 2.45
White oak ham tierces.....	2.90 @ 2.90

OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	25 @ 25
White animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	21 1/2 @ 21 1/2
Nut margarine, 1 lb. cartons, f.o.b. Chicago (30 and 30 lb. solid packed tubs, 1c per lb. loss.).....	31 @ 31
Pastry oleomargarine, 60-lb. tubs, f.o.b. Chicago.....	16 @ 16

DRY SALT MEATS.

Extra short clears.....	18 1/2 @ 18 1/2
Extra short ribs.....	18 1/2 @ 18 1/2
Short clear middles, 60-lb. avg.....	19 1/2 @ 19 1/2
Clear bellies, 14 @ 16 lbs.....	21 1/2 @ 21 1/2
Clear bellies, 18 @ 20 lbs.....	21 1/2 @ 21 1/2
Clear bellies, 25 @ 30 lbs.....	20 1/2 @ 20 1/2
Rib bellies, 20 @ 25 lbs.....	20 1/2 @ 20 1/2
Rib bellies, 25 @ 30 lbs.....	20 1/2 @ 20 1/2
Fat backs, 10 @ 12 lbs.....	20 1/2 @ 20 1/2
Fat backs, 12 @ 14 lbs.....	18 @ 18
Fat backs, 14 @ 16 lbs.....	16 @ 16
Regular plates.....	17 1/2 @ 17 1/2
Butts.....	14 @ 14

WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14 @ 16 lbs.....	29 @ 29
Skinned hams, fancy, 16 @ 18 lbs.....	31 @ 31
Standard regular hams, 16 @ 18 lbs.....	26 1/2 @ 26 1/2
Standard, 6 @ 8 lbs.....	18 1/2 @ 18 1/2
Standard bacon, 4 @ 8 lbs.....	32 1/2 @ 32 1/2
Standard bacon, 8 @ 12 lbs.....	32 1/2 @ 32 1/2
Standard bacon, 12 @ 14 lbs.....	32 1/2 @ 32 1/2
Standard bacon strips, 6 @ 7 lbs.....	32 1/2 @ 32 1/2
Cooked hams, choice, skin on, surplus fat off, smoked.....	42 @ 42
Cooked hams, choice, skinned, surplus fat off, smoked.....	43 @ 43
Cooked hams, choice, skinned, surplus fat off, smoked.....	44 @ 44
Cooked picnic, skin on, surplus fat off.....	24 @ 24
Cooked picnic, skinned, surplus fat off.....	25 @ 25
Cooked loin roll, smoked.....	25 @ 25

ANIMAL OILS.

Prime lard oil.....	19 @ 19 1/2
Extra winter strained lard.....	16 @ 16 1/2
Extra lard oil.....	12 1/2 @ 12 1/2
Extra No. 1 lard.....	12 @ 12 1/2
No. 1 lard oil.....	11 1/2 @ 11 1/2
No. 2 lard oil.....	11 1/2 @ 11 1/2
Pure neatfoot oil.....	12 1/2 @ 12 1/2
Extra neatfoot oil.....	12 1/2 @ 12 1/2
No. 1 neatfoot oil.....	11 1/2 @ 11 1/2
Acidless tallow oil.....	11 1/2 @ 11 1/2

FERTILIZERS.

Blood, ground.....	3.50 @ 3.75
Hoofmeal.....	3.10 @ 3.25
Ground tankage, 11 to 12%.....	3.00 @ 3.25
Crushed and unground tankage.....	2.65 @ 2.80
Ground raw bone, per ton.....	29.00 @ 32.00
Ground steamed bone, per ton.....	23.00 @ 25.00
Unground steamed bone.....	20.00 @ 22.00
Unground bone tankage.....	18.00 @ 16.00

HORNS, HOOFS AND BONES.

No. 1 horns, 75 lbs. average.....	275.00 @ 300.00
No. 2 horns, 40 lb. average.....	175.00 @ 200.00
No. 3 horns.....	100.00 @ 125.00
Horns, black and striped.....	45.00 @ 50.00
Horns, white.....	70.00 @ 75.00
Round shin bones, heavy.....	90.00 @ 100.00
Round shin bones, lights and med.....	55.00 @ 65.00
Heavy flats.....	50.00 @ 55.00
Light flats.....	40.00 @ 45.00
Thigh bones, heavy.....	90.00 @ 100.00
Thigh bones, lights and med.....	85.00 @ 90.00
Buttock bones.....	50.00 @ 60.00

Note—These quotations apply to No. 1 product, which must be assorted, free from grease spots and cracks hard and clean, uniform as to cut and weight. Packed in double bags and carload lots. Quotations on unselected stock will be found in "Packinghouse By-Products Markets" reports on another page.

LARD (Unrefined).

Prime, steam, cash, tierces.....	17.22 @ 17.22
Prime, steam, loose.....	16.47 @ 16.47
Leaf, raw.....	16.37 @ 16.37
Neutral.....	19.50 @ 19.50

Retail Section

Cooling the Meat Market

Refrigeration Methods and Equipment for the Retail Shop.

The principle of refrigeration is the same whether ice or a refrigerating machine is used.

Cooling is accomplished by absorbing the heat from the air inside the box. This heat is carried away to the outside of the cooler, where it is disposed of.

The modern tendency is toward the use of mechanical refrigeration, and away from the use of ice as the cooling medium. To keep up with this tendency, the up-to-date retailer must "post himself" on refrigerating machines, how they are constructed and how they operate.

In the following article, one of a series written for THE NATIONAL PROVISIONER by a refrigeration expert, the parts and operation of a mechanical refrigeration plant are described and explained.

The principles of shop refrigeration were outlined in the first two articles, which appeared in THE NATIONAL PROVISIONER of March 21 and April 4, 1925.

In the third, in the issue of April 18, the construction of the cooler itself was taken up. The discussion of ice bunkers was begun in the issue of May 2, and was continued in the May 16 issue.

Dry air refrigeration was taken up in the sixth article, in the issue of May 30, 1925.

Mechanical Refrigeration

By M. W. Stoms.

There are several ways of applying mechanical refrigeration. We are interested in only three of these methods at the present time, however.

These are: the part time operation; the automatic system, and the brine system.

Part Time Plant Popular.

The first type of plant is probably the most popular at present. The automatic system is gaining rapidly in popularity,

however, while the brine system had varied little in popularity, since it is primarily a system devised to meet special conditions.

In refrigerating the meat cooler, heat is absorbed from the air inside the cooler; this heat is carried away and disposed of outside the cooler.

When ice is used to cool the meat box, it absorbs heat and melts; the water drains away to the sewer, and in doing so it carries away and deposits the heat that melted the ice.

How Mechanical System Works.

When mechanical refrigeration is used to cool the meat box, cooling coils are placed in the bunker in place of the ice. Ammonia is circulated through the coils and absorbs the heat from the surface of the pipes as fast as the air inside the refrigerator brings it to the coils.

The heat absorbed by the ammonia is carried away to the ammonia condenser and deposited in the cooling water circulating over the condenser.

The ammonia compressor is used to circulate the ammonia through the cooler and cause it to absorb heat or cool the refrigerator. In other words, the ammonia carries away heat from the cooler.

What the Ammonia Does.

The ammonia entering the cooling coils is in the form of a liquid. While passing through these coils it changes from a liquid to gas.

To produce this change heat must be added, just the same as heat must be added to the boiler to change the water inside the boiler from water to steam.

For water to make this change, a temperature of 212 degrees or higher is required, whereas ammonia can make the change from liquid to gas at a temperature of zero.

No matter how hot it is, add more heat and it becomes hotter.

No matter how cold it may be, take away some heat and it becomes colder. Heating is the addition of heat, while refrigeration is the abstraction of heat.

How Heat is Removed.

The heat taken away from the cooler by the ammonia while changing from liquid ammonia to gaseous ammonia is carried to the condenser when the compressor

pumps the ammonia from the cooling coils. This heat picked up in the cooler is given up to the cooling water flowing over the condenser.

Just as soon as this heat has been absorbed from the ammonia by the cooling water, the ammonia changes back from a gas to a liquid and is again ready to pass through the cooling coils and do further cooling.

Figure 4 shows all the principal parts of a refrigerating plant, namely: The compressor, condenser, receiver, cooling coils, motor and belt.

Compressor Circulates Ammonia.

The compressor circulates the ammonia through the refrigerating system, pumping it from the cooling coils into the condenser, from which it flows back to the coils through the receiver. This is due to difference in pressures between the condenser and the cooling coils.

The condenser abstracts heat from the ammonia gas and changes it to liquid ammonia.

The receiver is a storage for liquid ammonia to take care of the fluctuations between supply and demand.

Cooling Coils Absorb Heat.

The cooling coils cool the refrigerator by absorbing heat from it and passing the heat on the ammonia inside the coils, thus causing the ammonia to change from liquid to gas.

The motor furnishes the power to operate the compressor, while the belt connects the motor to the compressor.

[EDITOR'S NOTE—Later articles in this series will take up part time plants, automatic plants, the brine spray system, etc.]

LOCAL AND PERSONAL.

P. R. Olin has sold his interest in the Olin and Donley meat market in Ravenna, Ohio, to his partner.

W. W. Bash has sold his Wilmot Meat Market in Wilmot, Ohio, to J. J. Johnson.

A new meat market has been opened in Frackville, Pa., by Jesse Nichols.

A new meat market has been opened in Springfield, Ore., by the owners of the Independent Market, Eugene, Ore.

Rygg Brothers Meat Market in Arlington, Wash., was destroyed by fire recently.

A new meat market and grocery store has been opened at 4109 East Sixteenth Street, Indianapolis, Ind., by Joseph Price.

W. P. Haskell has sold his Eggert's Meat Market at 105 Broadway, Fargo, N. D., to George Brower.

A new meat market has been opened in Hugo, Colo., by M. D. Magruder.

The meat market of Watt & Murray in Winchester, Wash., was recently destroyed by fire.

A new meat market has been opened in Whitewater, Wis., by Julius Richter.

William Heidebrink has sold his meat market in Little Rock, Ia., to White McCauley.

Theodore Dale has sold his meat market in Liscomb, Ia., to A. J. Secord.

A new meat market has been opened at

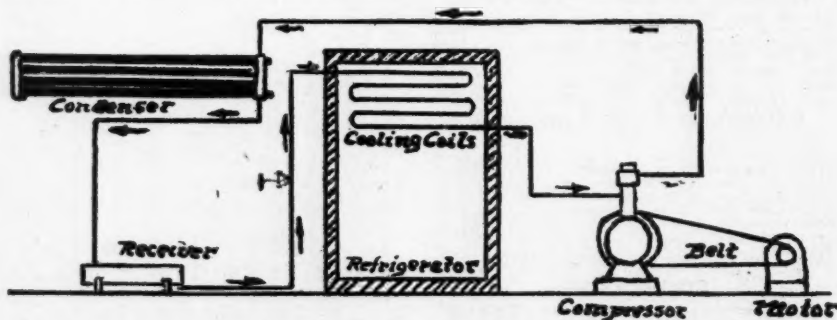


FIG. 4.—PRINCIPAL PARTS OF A REFRIGERATING PLANT.



Quick Shipment

That's What Counts Right Now

When you decide to put in a Refrigerator Display Case are you willing to wait several days or a couple of weeks for delivery? Every day after you decide seems just that

much wasted time to you. But why wait? You can get quick delivery here. Our big factory has been working for months to meet the hot weather need for prompt service.

BERNARD GLOEKLER CO.

1627-29-31-33 Penn Ave., Pittsburgh, Pa.

GLOEKLER PITTSBURGH PA
65 YEARS MANUFACTURING BUTCHERS' EQUIPMENT

336 East Merrill avenue, Fond du Lac, Wis., by H. H. May.

A new meat market has been opened in Cambridge, Wis., by Sanford and George Anderson.

Alfred Sorensen has engaged in the meat business at 3901 Balboa, San Francisco, Cal.

Lee Meeker and Will Pollard have taken the management of the A. B. C. Meat Market, in Washington Market, Spokane, Wash.

Fred Jacobs has taken over the meat business of B. M. Parks, Baker, Mont.

Herman Wright and T. Dige have opened a meat market in Sidney, Mont.

Wm. Fields is preparing to build a new butcher shop on site of one recently burned in Juliaetta, Ida.

H. E. Shirley has engaged in the meat business in Corvallis, Ore.

H. B. Gage has purchased the meat and grocery business of E. P. Cook, 2009 Grove street, Oakland, Calif.

Carl Durgeloh has purchased the City Meat Market in Sharon Springs, Kas.

Fred Miller has purchased the De Witt Meat Market in Ransom, Kas.

A. Dodrill has purchased the meat business of Chas. Evans in Chandler, Okla.

Frank Galeo has opened a meat and grocery store in Englevalle, Kas.

The Graves Quality Market has been opened in Manhattan, Kas.

B. H. Kness has sold his meat market in Tribune, Kas., to Chet Riley.

J. A. Decker has engaged in the meat business at Ohio, Neb.

V. K. Petrick has purchased the meat market of A. J. Devine in Chancellor, S. D.

Roland & Bert Grant have taken over the management of the meat market in Riverton, Neb.

Richard N. Kakaritz and Edward Shields have engaged in the meat business at 817 Clinton, Portland, Ore., as Waverly Meat Market.

Tell This to Your Trade!

Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

SERVING LIVER SAUSAGE.

It may surprise your customers to know that liver sausage, which makes such delicious rye bread sandwiches, can be served in other ways. Suggest one of these recipes to them, which were prepared by Miss Gudrun Carlson, director of the Department of Home Economics of the Institute of American Meat Packers:

Liver Sausage Croquettes.—Combine equal portions of cold boiled rice and liver sausage, scooped out of the casings. Season with salt and pepper and catsup; moisten with an egg yolk, slightly beaten. Roll in egg and cracker crumbs, and fry in deep fat until delicately browned. Serve with a cream sauce, seasoned with hard cooked chopped eggs.

Appetizing Sandwiches.—Cut top centers out of vienna rolls. Fill with following mixture: Mash liver sausage, scooped out of the casing, with one hard cooked egg, chopped; ¼ teaspoon mustard; ¼ cup chopped boiled ham; 3 sweet pickles to each cup of liver sausage. Mix with enough salad dressing to just hold them together.

Liver Sausage Souffle.—To 2 cups milk, use 3 tablespoons margarine or butter, 3 tablespoons flour and 3 eggs. Melt fat, add flour; add milk slowly until creamy and thick; then egg yolk, beaten until

For Sausage Makers

BELL'S

Patent Parchment Lined

SAUSAGE BAGS

and

SAUSAGE SEASONINGS

For Samples and Prices, write

THE WM. G. BELL CO.
BOSTON MASS.

lemon colored. Stir in 1½ cups liver sausage, removed from casing. Last of all, fold in stiffly beaten egg whites. Pour into a greased baking dish and bake in moderate oven until firm.

OKLAHOMA DEALERS MEET.

More than 150 retail meat dealers attended the 10th annual convention of the Oklahoma Retail Meat Dealers' Association, held recently in Oklahoma City, Okla. The convention was addressed by John A. Kotal, secretary of the National Association of Retail Meat Dealers, and Charles W. Myers, of Armour and Company, Chicago.

A feature of the meeting was the annual banquet, at which Mr. Kotal was the principal speaker.

New York Section

New York Master Butchers Meet

To the oldest city in the United States, Albany, the capital of New York state, the New York State Association of the United Master Butchers of America brought their annual convention, which opened at the Hotel Ten Eyck on Monday morning, June 8th.

At this first meeting it was apparent that the master butchers were making a concrete study of their business problems to the extent of making an earnest attempt to reach the root of any possible evil. To this end men who had made a special study of bettering the meat situation were invited to address the convention. Many splendid talks resulted.

Loeb Gives Up Gavel.

The convention was opened by the assemblage singing the national anthem. After this, State President Moe Loeb, who has been quite ill during the last year, turned the gavel over to Louis W. Brookheim, of Albany, who acted as temporary chairman. Mr. Brookheim introduced the first speaker, John Boyd Thacher, city treasurer of Albany, who represented the mayor in welcoming the visitors.

The temporary chairman then made a short address, in which he stated that this was the first convention he had attended in more than twenty years. He pointed out that he had been financial secretary of the State Association, and in that capacity was in touch with every local.

Enforcing Sunday Closing.

He cited the difficulties that were met, in 1896, '97 and '98, when Sunday closing laws were proposed, which, however, did not meet the approval of all the butchers at that time, but which brought ultimate relief to the butchers. He spoke of the immeasurable good to the craft of organization and in getting together once a year to talk over business problems, and the valuable friendships formed.

In introducing the next speaker, Mr. Brookheim stated that the butcher was behind the government in sanitary movements, and was not only law-abiding but also law-helping. He then introduced B. F. McCarthy, marketing specialist, U. S. Department of Agriculture, Bureau of Agricultural Economics.

Problems in Granting Credit.

Mr. McCarthy touched briefly upon one of the serious problems confronting the retail meat dealer—that of granting credit. He then launched into a discussion of the commercial grading of meat as worked out by the U. S. Department of Agriculture.

[This was covered in an article appearing in THE NATIONAL PROVISIONER of April 11, 1925.]

He also spoke about the market reports which are issued by the U. S. Bureau of Agricultural Economics. Mr. McCarthy urged that all retailers study these reports, for there is a vast amount of valuable information in them which the up-to-date meat dealer should have on hand.

Mr. McCarthy mentioned the "clean-up" sales of meats which are frequently held at week-ends. These are of no benefit to the producer, the consumer or the average retailer. "When meat is sold below the cost of production, as is often the case at these week-end sales, it has a

demoralizing effect on the market," he said.

Getting Better Meats.

C. P. Norgord, of the New York State Department of Markets, spoke on the preparation of higher quality of meat products and the necessity of the farmer knowing the demand for such, and whether the price paid would compare with the cost of production. The assistance of standards was demonstrated by the fact that where they existed in other farm products, better quality was being placed on the market and over-production was stopped.

Continuing, Mr. Norgord stated that fluid milk was the major part of the farmer's business, and this was followed by dairy products, which in turn was followed by raising cattle for the market. He expressed the hope that a solution helpful to the farmer and meeting the requirements of the present market demands could be found.

What the farmer needs to know are the standards required as to weight, age, thinness or fatness and about what price will be offered. The farmer does not know what the market demands and only receives his information through a long process of middlemen. If a set of standards could be gotten up and brought to the farmer's attention, the same as other products are classified, he would meet the demand, provided the price is sufficient to pay for the cost.

To Help Improve Livestock.

As Mr. Norgord stated in the beginning of his talk, it was his desire to learn what the retailer required in order that his department might be of assistance to the farmer in his meat production. In this connection, Mr. Norgord stated he would like to secure some ideas as to the standards in regard to poultry. He also spoke about the possible production of lambs and mutton as well as bacon in New York State.

The next speaker was Roy Smith, secretary of the Albany Chamber of Commerce, who supplemented the welcome of the city treasurer, and told of the many places of interest in the city.



FRED HIRSCH.
Bronx Branch, U. M. B. A.
President-elect of the New York State
Master Butchers' Association

A. W. Quackenbush, general agricultural agent of the New York Central Railroad, followed. Mr. Quackenbush stated that while now a railroad man he was formerly a farmer, and it seemed from his talk that this combination made him the ideal man to foster a movement for the revival of New York State as a meat-producing community. He stated that he had arranged for a conference of some representatives of the farmers to attempt to work out something along this line.

Secretary Kotal's Talk.

The next speaker was the ever popular National Secretary John A. Kotal, who was greeted with considerable applause.

Secretary Kotal mentioned the surveys made by the U. S. Department of Agriculture on the distribution of meats. Out of every dollar of gross profit, he pointed out, over 60c goes for wages. This makes it very important for the retailer to watch his expenses closely.

He also told of the educational work being done by the Institute of American Meat Packers through its committee to confer with retail meat dealers, of which Philip D. Armour is chairman. "Study your business," said Mr. Kotal, "know scientifically the art of meat retailing; educate your help to be experts."

Truth in Advertising.

The work for the benefit of the meat industry in general and the meat retailer in particular being done by the U. S. Department of Agriculture and the National Livestock and Meat Board was described. Truth in advertising is needed in the meat retailing industry, said Mr. Kotal, as a few unscrupulous dealers sometimes substitute different classes and grades of meat from that which they advertise.

Mr. Kotal closed his talk with an invitation to all present to attend the annual convention of the National Association of Retail Meat Dealers, to be held in Omaha, Nebr.

The next speaker was Charles W. Myers, Armour & Company, Chicago. Mr. Myers told several humorous stories, stating that he would hold his serious talk for the evening program.

Appointing of Committees.

The state president then turned the gavel over to the first vice-president, Herman Kirschbaum, who appointed the following committees:

Credential committee—Fred Hirsch, William Zeigler and Joseph Lehner. Finance committee—Phil Gerard, Joseph Eschelbacher, Al Haas and R. Arndt. Press committee—Charles Glatz and George Kramer. Resolution committee—Charles Hembdt, S. Metzger and Phil Gerard. Nominating committee—Louis Goldschmidt, I. Werdenschlag, Louis Bauer, Henry Vetter and John Hildemann. By-Laws committee—Frank Burck, George Kramer and Fred Hirsch.

The assemblage observed one minute's silence in memory of the late Charles Grismer of Brooklyn. This closed the morning's session.

At 2 p. m. the closed session convened, with Mr. Kirschbaum as acting chairman.

The report of State President Moe Loeb was made.

Report of President Loeb.

Mr. Loeb's report was a comprehensive review of the activities of the association during the past year. He touched on the organizing of new locals in the state, and said that the New York state officers had also rendered assistance to both Philadelphia and Boston in forming organizations.

The most outstanding achievements of

the year's activities by the local branches, said Mr. Loeb, were the development of co-operative buying and the educational features of their meetings. He mentioned many things taken up by the association during the year, including an attempt to secure better lambs for the New York market, the work of the meat councils, etc.

Mr. Loeb closed his report by urging the convention to take action on several important subjects. These included the question of reorganizing the method of branch operation into a strictly business organization and doing away with the secret fraternal idea, changing the name of the state association to conform to that recently adopted by the national association, and other questions.

Report of State Secretary.

Following this came the report of the finance committee and reading of the minutes of the previous convention.

In his excellent report, Secretary Glatz gave a detailed account of the doings of his office during the past year. The various meetings of the executive and other committees, the activities of the association regarding legislation of various kinds, and other projects were outlined.

No one who listened to this report could help but feel that the live-wire secretary of the association was right on the job. He closed his report with a plea for the membership to support the new officers, who were to be elected later.

The report of State Treasurer Charles Schuck was next, after which resolutions were received.

Resolutions Adopted.

Resolutions were adopted urging that the spleen be removed from all sheep, lamb and veal carcasses offered for sale; favoring the doing away with the secret ritual of the association; asking the New York state board of education to add a course of meat study in the continuation trade school; changing certain of the by-laws somewhat; providing that widow, daughter or sister of a deceased member be allowed to retain membership if remaining in business, and others.

On Monday evening a mass meeting was held to which the butchers of Albany and surrounding territory were invited. Mr. Brookheim again presided.

The first speaker of the evening was A. W. Quackenbush, who was a speaker at the morning session.

How Institute Helps Retailers.

Pendleton Dudley, eastern director of the Institute of American Meat Packers, spoke on the activities of the Institute of American Meat Packers. He outlined the program being developed by each of the divisions of the Institute and explained how ultimately they all worked for the benefit of the retailer.

Mr. Dudley explained that when he first became associated with the Institute some seven or eight years ago, the Institute's efforts largely focused about

its Department of Public Relations; that was the single cylinder era of activity. At present with activities multiplied a dozen fold, its effectiveness today is as far ahead of conditions prevailing eight years ago as this year's latest automobile model is ahead of the old "one-lunger" of other days.

Discussing the effects of these activities upon the retailers' profits, he pointed out that at least half of the departments of the Institute have as one of their objectives the education of the public and the improvement of public relations. One of these departments is largely concerned with running down the many silly rumors that are started with the intention of injuring the good standing of meat as a fundamental article in a balanced diet.

The activities of another department is concerned with promoting a better understanding as to the use of meat in the diet. The activities of a third department are given over to the broad field of improving the public relations of the Institute. An important department devotes much of its time in the field of producers' relations.

How Helping Packer Aids Retailer.

"A large part of the Institute activity is devoted primarily to increasing the effectiveness of the packers' own organizations. For example, there is one department of the Institute which is devoted to improving the methods of operations followed in the packing plants; another is given over to scientific research; there is an elaborate program of industrial and professional training; there is a division which has the very practical job of saving money for the plants through joint purchasing. All of these activities make for improved efficiency in the scores of meat packing plants which have membership in the Institute.

"Primarily their aim is to reduce packing house costs. How does this benefit the retailer? For one thing these activities look to a reduction in the cost of meat packing, and the history of the industry shows that such savings are invariably passed on in lower prices at the branch house. They also are a contributing factor to the greater stabilization of the industry, and every retailer knows that this condition makes for betterment in his own field of operations."

B. F. McCarthy, another speaker of the morning, was called upon to speak again. He told of the many radio talks, quoting John C. Cutting as probably the first radio announcer for the meat trade in New York city, which has done so much good. The talks are now being continued, and Mr. McCarthy stated the department would be glad to receive suggestions either from New York city on the retail end or from upstate on the farming or meat producing situation.

George Kramer, president of Ye Olde New York branch was next. He spoke on association work and the advantages to be gained from membership, and made a report on the work of Ye Olde New

York Branch and its many activities during the year. These included co-operative buying, plate glass and fire funds, the formation of a collection agency and credit service, and others.

Another speaker of the morning to be called upon again was Charles W. Myers, of Armour and Company, Chicago. John A. Kotal was the next speaker, and as usual when Mr. Kotal talks, his audience got a real message.

Box Weight Shortage.

Frank P. Burck, of Brooklyn, chairman of the New York Meat Council, spoke on the advantages of the meat councils with regard to adjusting difficulties between the wholesaler and retailer. He spoke about the box weight shortage and of having received a letter from one of the larger packing companies in which they stated that pork loins would be shipped net weight.

He also said that postal cards had been mailed to all members of his branch in Brooklyn and from the returns of which he had selected two at random. One read that of five boxes of loins received, all checked up as marked. The other card showed that out of a shipment of four boxes received, two weighed as marked, while the other two weighed but one-half pound short. This compares with the former complaints of from four to six pounds shortage.

Want Branch in Albany.

Mr. Burck called special attention to the possibilities of forming a branch in Albany, there being at least 145 master butchers in the city, and suggested that while the convention was in session the most opportune time. He stressed the advantages of membership, and made a strong appeal to the acting chairman, who is a prominent butcher of the city.

Joseph Eschelbacher, president of the Washington Heights Branch, was called upon for a talk and told of his hobby—the plate glass and fire fund—the advantages and the savings of which would be sufficient to pay the dues many times.

During this session a telegram was received from John C. Cutting, requesting that the association go on record as be-

H. G. S.

Packing House White Paint

Harry G. Sargent Paint Co.

502 Mass. Ave., INDIANAPOLIS, IND.



In Spices, too, the Best Is The Cheapest

J. K. LAUDENSLAGER, Inc.

612-14-16 W. York St.

Philadelphia, Pa.

Importers **SPICES** Grinders

Butchers Mills Brand

40 years reputation among packers for quality

ing opposed to the term "hot dog," as applied to frankfurters.

This closed the first of a very busy day's session.

Second Day's Session.

The second day's session began about 10:00 a. m., with Herman Kirschbaum acting as chairman. There were reports of locals, all of which were of more than passing interest. The newest branch—the Czecho-Slovakian, which has recently been affiliated with the United Master Butchers—showed great strides and many unusual features of great value to the members.

A very interesting report of the activities of the Ladies' Auxiliary was made by the president, Mrs. William Zeigler. This included a resume of the work of the Auxiliary for the last year as well as some important matters to be taken up at the first fall meeting. A very substantial balance was reported in the treasury, covering both savings and checking account. Mrs. Zeigler's report was warmly received.

Report of Woman's Auxiliary.

Mrs. Charles Hembdt, recording secretary of the Auxiliary, also gave a short talk with reference to the formation of auxiliaries in other states, and made an appeal for the co-operation of the master butchers.

A telegram was received from Henry Hoffman, of Utica, whose wife had passed on last week, expressing his regret at not being present. A telegram was also received from F. Muncy, of Syracuse, expressing regret at being unable to attend the convention.

Election of Officers.

The principal order of business was the election of officers which resulted in the following being elected:

President, Fred Hirsch, Bronx Branch.
First vice-president, H. T. Vetter, Ye Olde New York Branch.
Second vice-president, Joseph Eschelbacher, Washington Heights Branch.
Third vice-president, N. C. Ruby, Rochester.
Fourth vice-president, Philip Gerard, Bronx Branch.
Fifth vice-president, John Hildemann, Brooklyn Branch.
Sixth vice-president, Charles Raedle, Ridgewood Branch.
Secretary, Charles Glatz, Rochester.
Financial secretary, William Zeigler, Ye Olde New York Branch.
Treasurer, Charles Schuck, Washington Heights Branch.
Trustees, Herman Kirschbaum, Ye Olde New York Branch; A. Rosen, Brooklyn Branch; L. Bender, South Brooklyn Branch; Charles Hembdt, Washington Heights Branch; Henry Hoffmann, Utica; Louis Goldschmidt, Ye Olde New York Branch; Rudolph Schumacher, Bronx Branch, and John Bartunek, Czecho-Slovakia Branch.

Syracuse in 1926.

The state convention in 1926 will be held at Syracuse.

Delegates to the national association convention selected were: Ye Olde New York Branch, Moe Loeb, Herman Kirschbaum, R. Arndt, M. Thenn and S. Metzger; Brooklyn, Frank P. Burck and John Hildemann; Bronx, Fred Hirsch, Louis Bauer and R. Schumacher; Washington Heights, Joseph Eschelbacher and Phil Erman; Ridgewood, Theo. Meyer and Ed Rath; Rochester, Jacob Johnson and Henry Schudt.

And thus ended one of the most successful conventions held by the State Association of United Master Butchers of America. It was full of pep and enthusiasm and there is not the slightest doubt but much good will be derived from the interesting talks and conferences.

Entertainment.

As there is no branch of the association in Albany, there was no entertaining

by that city. The delegates and master butchers worked from beginning to end without intermission.

The ladies, however, were given a splendid luncheon by Charles W. Meyers and John A. Kotal in the private dining room of the Ten Eyck hotel. President Mrs. Wm. Zeigler sat at the head of the table, while State President Moe Loeb, the only gentleman present, in addition to the two hosts, sat opposite. Mr. Myers played the piano while the ladies rendered several popular songs.

Each lady was presented with a little basket into which was slipped a dainty crepe-de-chine handkerchief. After this the ladies were taken on a bus ride of the city, visiting places on interest en route. The bus ride was through the courtesy of the Albany Chamber of Commerce.

CONVENTION NOTES.

Gus Levy, a charter member of the Bronx Branch, now retired and living in Peekskill, visited Albany on Tuesday to see Fred Hirsch elected state president.

Mr. and Mrs. Joseph Eschelbacher and Mr. and Mrs. I. Werdenschlag enjoyed some quiet walks after the late session.

Get George Kramer to tell that one the national secretary tells on him about the little red bull.

Mrs. Charles Hembdt was ever watchful to see that nobody was left.

Mr. and Mrs. Charles Kunkel stopped at their country place in Germantown on the way to the convention.

The speech that seems to go over the biggest is the one made by the more and more popular national secretary, John A. Kotal.

Mrs. Fred Hirsch was reminded of the cost of repairing wrist watches.

Fred Hirsch says he doesn't mind the work, so long as the Bronx Branch has the honor of the state presidency.

Mr. and Mrs. Albert Rosen stopped in Albany on Monday night on their return home from Lake Placid.

Mr. and Mrs. Joseph Lehner visited Troy before returning home from the convention.

Mr. and Mrs. John Doheny, Sr., visited Niagara Falls before returning home.

Pendleton Dudley told how he was endeavoring to add some Chicago local coloring to a story, and naturally turned to Charlie Myers for the information. He took Charles off to a corner; they were about seated when two ladies appeared and took Charles away. They tried it again and again, each time two ladies adopting the popular Charles, until finally Mr. Dudley had to abandon the idea of a color scheme in the story. But why two ladies each time?

Carl Wertheimer of Washington Heights Branch bought bags for the wife and daughter and an automobile for the little boy.

Louis Bauer has the honor of having the first scrap with the new state president.

Mrs. Oscar Schaefer was so happy she did not care who saw her kiss the new state president.

E. Ritzman of the Bronx only made one mistake.

William Ribbik of the Bronx had only one complaint—his bed was too short.

Louis Goldschmidt likes the ladies, but he doesn't believe in giving them too much association money.

Mr. and Mrs. R. Schumacher spent a honeymoon in Albany, their sixteenth wedding anniversary falling on the seventh of June.

The Rochester bunch came together, ate together, stayed together and went home together. They were Jacob Johnson, O. Vetter, H. Schudt and Charles Glatz.

What was the matter with Georgie and

Mary? The Anselms are always the life of the party, but they seemed so quiet; evidently they hadn't planned another honeymoon.

Mr. and Mrs. A. DiMatteo attended their first convention, making the trip by auto. The little radio trouble bothered Mr. DiMatteo a whole lot.

Charles Hembdt had to take two steps back every time he wanted to find out if the others were coming for the little red band that was on the back of the cars.

Due to her dignified manner, Mrs. Frank P. Burck has been known for a long time as the Mother of the Auxiliary. But the ladies were not satisfied; they had to make Mr. Burck "Daddy of the Auxiliary."

Mrs. Theo. Meyer and Mrs. Al Haas of the Ridgewood Branch joined the Ladies' Auxiliary, and their husbands were anxious to have them do so.

Ed Rath of the Ridgewood Branch was initiated into convention ways by Theo. Meyer and Al Haas, who are old-time conventionites.

You ought to see Charles Glatz of Rochester among the ladies.

Philip Gerard doesn't like Louis Bauer's pipe.

Gus Backes had no luck in the pin-nockle game.

Charles Schuck loves the ladies so much he would give them the entire treasury of the U.M.B.A. and Mrs. Schuck was there too.

Moe Loeb was very much in his wife's company at this convention.

Herman Kirschbaum was seen with a new cigaret holder.

Charles Glatz's little son was a year old Tuesday.

President Mrs. William Zeigler of the Ladies Auxiliary made a very neat little speech at Jack and Charley's luncheon.

Mrs. George Kramer was Charley's right hand bauer and gave out the souvenirs.

Mrs. Phil Gerard wanted to be sure everybody understood everything.

Mr. and Mrs. R. Ehrenreich were just settling down to have a good time when they received a telegram to come home.

Much regret was expressed at the enforced absence of the president of the Brooklyn Branch through illness.

John Hildemann of the Brooklyn Branch was on the job both early and late.

Henry Vetter, S. Metzger, Martin Theron and R. Arndt of Ye Olde New York Branch were on the job every minute.

Louis Bender was the only delegate present from the South Brooklyn Branch but he was active enough for a dozen.

NEW YORK NOTES.

Due to the extreme heat, it was decided to postpone the buffet supper and dance which was to have been held at the New York office of Wilson & Co., last Saturday evening, June 6. No new date has been set, but it is hoped that the party can be held in the near future.

Thomas E. Wilson, president, and vice president A. E. Petersen were visitors at the New York office of Wilson & Co. last week.

Herman Leube, head of the European meat products firm of Schaub & Co., Hamburg, sailed from New York on the steamer Albert Ballin on Thursday, after a brief visit to the United States, the first in eleven years. He was accompanied by Mrs. Leube.

The hot weather kept most of the trade visitors at home during the past week. The prevailing temperatures were not exactly favorable to travel or business.

Arthur Lowenstein, vice president of Wilson & Co., was in New York this week attending the convention of the Gelatine Manufacturers Research Corporation, of which he is vice president.

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, medium.....	\$ 9.85@10.15
Cows, canners and cutters.....	2.75@ 3.75
Bulls, bologna, light.....	5.25@ 5.75

LIVE CALVES.

Calves, veal, prime, per 100 lbs.....	@11.00
Calves, veal, good to choice.....	9.50@10.50
Calves, veal, culls, per 100 lbs.....	6.00@ 8.00

LIVE SHEEP AND LAMBS.

Lambs, choice.....	15.50@15.75
Lambs, fair to good, per 100 lbs.....	14.50@15.00
Ewes.....	5.00@ 6.50

LIVE HOGS.

Hogs, heavy.....	12.65@12.75
Hogs, medium.....	@12.70
Hogs, 160 lbs.....	12.25@12.50
Hogs, 140 lbs.....	12.35@12.45
Pigs, under 70 pounds.....	@12.25
Roughs.....	10.50@10.75

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy.....	17 1/4@18
Choice, native, light.....	18 @19
Native, common to fair.....	16 @17

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.....	16 1/4@17
Native choice yearlings, 400@600 lbs.....	17 1/4@18
Western steers, 600@800 lbs.....	15 @16
Texas steers, 400@600 lbs.....	13 @14
Good to choice heifers.....	17 @18
Good to choice cows.....	13 @14
Common to fair cows.....	10 @12
Fresh bologna bulls.....	9 @10

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	@22	@25
No. 2 ribs.....	@18	22 @24
No. 3 ribs.....	@14	18 @20
No. 1 loins.....	@24	28 @32
No. 2 loins.....	@20	25 @27
No. 3 loins.....	@14	22 @24
No. 1 hinds and ribs.....	23 @24	20 @25
No. 2 hinds and ribs.....	20 @21	19 @19 1/2
No. 3 hinds and ribs.....	17 @18	18 @19
No. 1 rounds.....	@16	17 @18
No. 2 rounds.....	@14	15 @16
No. 3 rounds.....	@12	@14
No. 1 chucks.....	@12	12 @13
No. 2 chucks.....	@10	11 @12
No. 3 chucks.....	@ 8	9 @10
Bolognas.....	@ 6	10 1/2@11
Rolls, reg., 6@8 lbs. avg.....	22 @23	
Rolls, reg., 4@6 lbs. avg.....	17 @18	
Tenderloins, 4@5 lbs. avg.....	60 @70	
Tenderloins, 5@6 lbs. avg.....	80 @90	
Shoulder clods.....	10 @11	

DRESSED CALVES.

Prime.....	@21	@22
Choice.....	@18	@20
Good.....	@16	@17
Medium.....	@13	@14

DRESSED HOGS.

Hogs, heavy.....	@18 1/2
Hogs, 180 lbs.....	@18 1/2
Hogs, 160 lbs.....	@19 1/2
Pigs, 80 lbs.....	@19 1/2
Pigs under 140 lbs.....	@19 1/2

DRESSED SHEEP AND LAMBS.

Lambs, choice spring.....	@28	@30
Lambs, poor grade.....	@26	@27
Sheep, choice.....	@17	@18
Sheep, medium to good.....	@16	@17
Sheep, culls.....	@14	@16

SMOKED MEATS.

Hams, 8@10 lbs. avg.....	23 1/4@24
Hams, 10@12 lbs. avg.....	23 1/4@24 1/2
Hams, 12@14 lbs. avg.....	23 1/4@24 1/2
Picnics, 4@6 lbs. avg.....	16 @16 1/2
Picnics, 6@8 lbs. avg.....	15 1/2@16 1/2
Rollettes, 6@8 lbs. avg.....	17 @18
Beef tongue, light.....	35 @38
Beef tongue, heavy.....	38 @40
Bacon, boneless, Western.....	31 @32
Bacon, boneless, city.....	26 @27
Pickled bellies, 10@12 lbs. avg.....	22 1/2@23 1/2

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lb. avg.....	25 @26
Pork tenderloins, fresh.....	45 @50
Pork tenderloins, frozen.....	40 @45
Shoulders, city, 10@12 lb. avg.....	18 @19
Shoulders, Western, 10@12 lb. avg.....	17 @18
Butts, boneless, Western.....	26 @27
Butts, regular, Western.....	20 @21
Hams, city, fresh, 8@10 lbs. avg.....	25 @27
Hams, Western, fresh, 10@12 lbs. avg.....	23 @24
Picnic hams, Western, fresh, 6@8 lbs. avg.....	17 @17
Pork trimmings, extra lean.....	22 @23
Pork trimmings, regular, 50% lean.....	14 @15
Spare ribs, fresh.....	14 @15
Leaf lard, raw.....	17 @18

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pcs.....	90.00@100.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.....	@ 70.00
Black hoof, per ton.....	40.00@ 50.00
Striped hoofs, per ton.....	40.00@ 50.00
White hoofs, per ton.....	@ 85.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces.....	@100.00
Horns, avg. 7 1/4 oz. and over, No. 1s.....	300.00@325.00
Horns, avg. 7 1/4 oz. and over, No. 2s.....	250.00@275.00
Horns, avg. 7 1/4 oz. and over, No. 3s.....	200.00@225.00

FANCY MEATS.

Fresh steer tongues, untrimmed.....	@30c	a pound
Fresh steer tongues, L. C. trim'd.....	@38c	a pound
Calves' heads, scalded.....	@60c	a piece
Sweetbreads, veal.....	@75c	a pair
Sweetbreads, beef.....	@55c	a pound
Beef kidneys.....	@18c	a pound
Mutton kidneys.....	@ 8c	each
Livers, beef.....	@16c	a pound
Oxtails.....	@10c	a pound
Hearts, beef.....	@ 8c	a pound
Beef hanging tenders.....	@10c	a pound
Lamb fries.....	@10c	a pair

BUTCHERS' FAT.

Shop fat.....	@ 2 1/4
Breast fat.....	@ 4
Edible suet.....	@ 5 1/4
Cond. suet.....	@ 4 1/4
Bones.....	@30

SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	23	26
Pepper, Sing., black.....	15	18
Pepper, Cayenne.....	11	18
Pepper, red.....	23	
Allspice.....	11	14
Cinnamon.....	12	16
Coriander.....	6	9
Cloves.....	25	30
Ginger.....	24	27
Mace.....	1.10	1.20

GREEN CALFSKINS.

	5-9	9 1/2-12 1/4	12 1/4-14	Kip.	H kip.
Prime No. 1 veals.....	2.25	2.45	2.50	2.70	3.40
Prime No. 2 veals.....	2.15	2.25	2.35	2.45	3.15
Buttermilk No. 1.....	3.00	3.10	3.15	3.25	...
Buttermilk No. 2.....	1.30	1.40	1.50	1.60	...
Branded Grubby.....	1.50	1.60	1.70	1.80	...
Number 3.....	At value.				

CURING MATERIALS.

	In lots of less than 25 bbls.	Bbls.	Bags per lb.
Double refined saltpetre, granulated.....	6 1/2c	6 1/2c	
Double refined saltpetre, small crystal.....	7 1/2c	7 1/2c	
Double refined nitrate soda, granulated.....	4c	3 1/2c	
In 25 barrel lots:			
Double refined saltpetre, granulated.....	6 1/2c	6 1/2c	
Double refined saltpetre, small crystal.....	7 1/2c	7c	
Double refined nitrate soda, granulated.....	3 1/2c	3 1/2c	
Carload lots:			
Double refined saltpetre, granulated.....	6 1/2c	6c	
Double refined nitrate soda, granulated.....	3 1/2c	3 1/2c	

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.....	28 @30
Western, 48 to 54 lbs. to dozen, lb.....	28 @30
Western, 48 to 47 lbs. to dozen, lb.....	27 @29
Western, 36 to 42 lbs. to dozen, lb.....	26 @28
Western, 30 to 35 lbs. to dozen, lb.....	24 @26
Fowls—fresh—dry packed, milk fed—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.....	31 @32
Western, 48 to 54 lbs. to dozen, lb.....	31 @32

Western, 48 to 47 lbs. to dozen, lb.....	30 @31
Western, 36 to 42 lbs. to dozen, lb.....	29 @30
Western, 30 to 35 lbs. to dozen, lb.....	27 @28

Fowls—fresh—dry packed—barrels—fair to good:	
Western, 6 lbs. and over, lb.....	30 @37
Western, 5 to 5 1/2 lbs., lb.....	26 @28
Western, 4 to 4 1/2 lbs., lb.....	26 @28
Western, 3 1/2 lbs., lb.....	24 @26
Western, 3 lbs. each and under, lb.....	22 @24

Ducks—	
Long Island, bbls., No. 1, lbs.....	25 @26

Squabs—	
White, 12 lbs. to dozen, per dozen.....	6.00@ 6.50
White, 10 lbs. to dozen, per dozen.....	5.00@ 5.50
Culls, per dozen.....	1.00@ 1.50

LIVE POULTRY.

Broilers, colored, large, via express.....	@48
Ducks, Long Island, spring.....	...
Turkeys, via express.....	25 @30
Geese, swan, via freight or express.....	@10
Pigeons, per pair, via freight or express.....	@30
Guineas, per pair, via freight or express.....	@65

BUTTER.

Creamery, extras (92 score).....	@48
Creamery, firsts (90 to 91 score).....	42 1/2@42 3/4
Creamery, seconds.....	40 @41
Creamery, lower grades.....	39 @39 1/4

EGGS.

Extras, per dozen.....	34 1/4@35
Extra firsts.....	33 @33 1/4
Firsts.....	31 1/4@32 1/4
Checks.....	28 @29

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, f. o. b. works, per 100 lbs.....	@2.65
Ammonium sulphate, double bags, per 100 lbs. f. o. b., New York.....	@2.55
Blood, dried, 15-16%, per unit.....	@3.50
Fish scrap, dried, 11% ammonia, 15% B. F. L., bulk, f. o. b. fish factory.....	4.00@10c
Fish guano, foreign, 13@14% ammonia, 10% B. F. L.....	4.50 and 10c
Fish scrap, acidulated, 6% ammonia, 8% A. P. A., f. o. b. fish factory.....	3.75@50c
Soda Nitrate, in bags, 100 lbs. spot.....	@2.50
Soda Nitrate, in bags, July.....	@2.45
Tankage, ground, 10% ammonia, 15% B. F. L. bulk.....	3.40@10c
Tankage, unground 9-10% ammonia.....	3.00 and 10c

Phosphates.

Bone meal, steamed, 3 and 50 bags, per ton.....	@35.00
Bone meal, raw, 4 1/2 and 50 bags, per ton.....	@37.00
Acid phosphate, bulk, f. o. b. Baltimore, per ton, 16%.....	@10.10

Potash.

Kalnit, 12.4% bulk, per ton.....	@ 7.75
Manure salt, 20% bulk, per ton.....	@10.25
Muriate in bags, basis 80%, per ton.....	@32.75
Sulphate in bags, basis 90%, per ton.....	@44.90

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia for week ending June 4, 1925:

	May	20	30	June 1	2	3	4
Chicago.....	42	Holiday	42 1/4	42 1/4	42 1/4	42 1/4	42 1/4
New York.....	43	Holiday	43	43 1/4	43	43	43
Boston.....	43 1/4	Holiday	44	44 1/4	44	44 1/4	44 1/4
Philadelphia.....	44	Holiday	44	44 1/4	44	44	44

Wholesale prices of carlots, fresh centralized butter, 90 score at Chicago:

42 1/2 Holiday 42 1/2 43 42 1/4 42 1/2

Receipts of butter by cities (tubs):

	This week.	Last week.	Year.	Since Jan. 1 — 1925.	1924.
Chicago.....	72,958	62,246	65,187	1,306,465	1,430,100
New York.....	75,969	62,900	72,201	1,353,323	1,306,628
Boston.....	27,247	22,144	31,461	431,921	482,947
Philadelphia.....	21,549	17,678	25,526	376,071	408,571

Total.....1,078,753 1,047,777 1,044,376 8,469,279 8,634,246

Cold storage movement (lbs.):

	In June 4.	Out June 4.	On hand Same week	Last yr.
Chicago.....	584,664	9,923	4,777,628	4,878,874
New York.....	248,610	26,564	1,543,332	3,042,395
Boston.....	145,031	21,428	1,411,573	3,046,661
Philadelphia.....	95,170	10,410	963,021	1,557,444
Total.....	1,073,475	68,325	8,695,554	12,525,404

United Dressed Beef Company J. J. Harrington & Company

CITY DRESSED BEEF, LAMB AND VEAL

**Packer Hides, Oleo Oils, Stearine, Cracklings,
Stock Food, Tallows, Horns, and Cattle
Switches, Pulled Wool and Pickled Skins**

43RD AND 44TH STREETS
FIRST AVE. AND EAST RIVER

NEW YORK CITY

TELEPHONE MURRAY HILL 2300

JOHN J. FELIN & CO., Inc.

4142-60 GERMANTOWN AVENUE
PHILADELPHIA

PORK AND BEEF PACKERS AND SAUSAGE MANUFACTURERS
PHILADELPHIA SCRAPPLE IN SEASON
NEW YORK BRANCH, 407-9 W. 13th STREET

1874

BOYD, LUNHAM & CO.
PACKERS and LARD REFINERS
CHICAGO, ILL.

1925

Office
208 So. La Salle Street

Packinghouse
Union Stock Yards

"Corkhill"
Brand
Hams
and
Bacon

CORKRAN, HILL & CO.
Beef and Pork Packers
Union Stock Yards, Baltimore, Md.

Dressed Beef
Butter
Cheese
Eggs

EASTER BRAND

Meat Food Products

25 Metcalf St.

THE DANAHEY PACKING CO.

Buffalo, N. Y.

EAST SIDE PACKING CO., East St. Louis, Ill.
Pork and Beef Packers

EXPORTERS AND SHIPPERS OF STRAIGHT AND MIXED CAR LOADS OF BEEF AND PROVISIONS
F. C. ROGERS, 431 W. 14th St., New York City; Ninth & Noble Sts., Philadelphia, Pa., Representative

PITTSBURGH PROVISION & PACKING CO., BEEF AND PORK PACKERS

Union Stock Yards
PITTSBURGH, PA.

MANUFACTURERS OF
Oleo Oils, Oleo Stearine, Tallow, Greases, Beef Casings, Fertilizers, etc.
Crescent Brand Hams, Lard, Breakfast Bacon All Our Products are U. S. Government Inspected
THE CELEBRATED BRAND IRISH HAMS AND BREAKFAST BACON



The Independent Packing Company

Forget-Me-Not
Brand

PURE LARD

Branch Offices—Produce Exchange, New York; 113 State Street, Boston; 31 North John Street, Liverpool, England

Union Stock Yards, Chicago
Beef and Pork Packers and Provisioners
Curers of Finest and Select Brands

HAMS AND BACON

Manufacturers of
Sausages and Specialties
of all kinds

**Sausage
Meats**

Quality
HARRY MANASTER & BRO.
1018-1032 W. 37th Street, CHICAGO, ILL. U. S. Yards

Service

**Beef
Cuts**



Allied Packers Inc.
APPETIZING FOODS

ALLIED PACKERS

INCORPORATED

CHICAGO, ILL.

U. S. PLANTS

Western Packing & Provision Co., Chicago, Ill.
Parker Webb Co. Detroit, Mich. F. Schenk & Sons Co. Wheeling, W. Va.
Chas. Wolff Packing Co. Topeka, Kans. W. S. Forbes & Co., Inc. Richmond, Va.
Klinck Packing Co., Buffalo, N. Y.

CANADIAN PACKING COMPANY PLANTS

Toronto

Montreal

Hull

Peterboro

Brantford

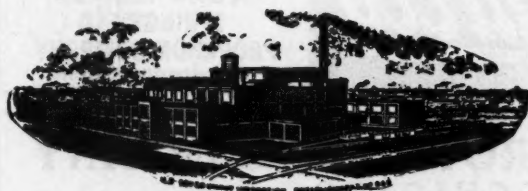
We solicit your carload inquiries on

Pure Lard
Fresh Meats
Dry Salt Meats

Sweet Pickled Meats
Barrelled Pork and Beef
Trimnings

Neutral Lard
Lard Substitute
Hides

Tankage
Sausage and Casings
Tallow and Greases



*foods of
Unmatched
Quality*

ESSKAY
QUALITY

Hams, Bacon, Lard, Sausage
SOUTHERN ROSE COMPOUND

The Wm. Schluderberg-T.J. Kurlde Co.
Meat Packers
Baltimore, Md.

HEIL PACKING CO.

ST. LOUIS

Complete Line of Pork Products **Hams, Bacon, Lard**



HAMS
BACON
LARD
AND
SAUSAGE

ARNOLD BROS.

INCORPORATED

Packers

656-666 West Randolph St., Chicago

Detroit **Sullivan Packing Company** Michigan

PRODUCERS OF

Cadillac Hams Bacon Sausage Lard

CARLOAD SHIPPERS OF DRY SALT, GREEN AND PICKLED MEATS

St. Louis Independent Packing Co.

Mixed Cars Beef, Pork, Sausage & Provisions

We own and operate S. L. I. X. Refrigerators and Tank Cars

Branch House: PITTSBURGH, PA.

Main Office and Packing House: ST. LOUIS.

Eastern Representatives: Boston, C. E. Dorman; New York, L. M. Christian and W. B. Cassell & Co.; Baltimore, W. B. Cassell Co.

J. T. McMILLAN COMPANY, St. Paul, Minn.
PACKERS AND PROVISION DEALERS

Write or wire us when you wish to buy the finest quality of Lard or S. P. Meats

George Kern, Inc.

Manufacturers of

High Grade Bologna, Sausages, Hams, Bacon, Pure Lard

Wholesale Provisioners

344-352 West 38th Street
NEW YORK CITY

KINGAN & Co.**PORK and BEEF
PACKERS**

Producers of the Celebrated

"RELIABLE"

Brand

HAMS—BACON—LARD

Main Plant at

INDIANAPOLIS,

INDIANA

Branches at

NEW YORK, N. Y.
SYRACUSE, N. Y.
JACKSONVILLE, FLA.
TAMPA, FLA.
RICHMOND, VA.
NORFOLK, VA.
ATLANTA, GA.
PHILADELPHIA, PA.HARRISBURG, PA.
PITTSBURGH, PA.
BALTIMORE, MD.
WASHINGTON, D. C.
LOS ANGELES
SAN FRANCISCO
BOSTON, MASS.
SINGHAMPTON, N. Y.**From the very Center of the
Hog Belt of Iowa**Located as we are, in the center of the corn and
hog belt of Iowa, enables us to put into**Decker's
IOWA
Pork Products**that delicious tenderness and flavor for which
Iowa Porkers have become world-famed, and
there's the secret of the supreme goodness of
Decker's Iowa Hams, Bacon and pure leaf lard.We select ingredients from carload buyers
of all grain and cured cuts.**JACOB E. DECKER & SONS**
MASON CITY IOWA**ARBOGAST & BASTIAN COMPANY**

WHOLESALE SLAUGHTERERS OF

CATTLE, HOGS, SHEEP AND CALVES**MEAT PACKERS and PROVISION DEALERS**

U. S. GOVERNMENT INSPECTION

ALLENTOWN, PA.

**The
Columbus Packing
Company****Pork & Beef Packers**

Columbus, Ohio •

Seven Schenk Bros., Managers

Brightwood**COOKED HAMS**

None Better

SPRINGFIELD**PROVISION COMPANY**

BRIGHTWOOD, MASS.

HATELY BROTHERS COMPANY

CHICAGO

PURE LARD AND MEATS FOR EXPORT**GREENWALD PACKING CORPORATION**
BALTIMORE, MD.*Dependable Brand Products*Beef Lamb Veal Sausage
Cooked Hams Chipped Beef Lard Cooked Tongues**HETZEL & COMPANY****PACKERS**

CHICAGO

The Layton Company*Pork Packers & Curers
of Choice Selected***Hams and Bacon**

and Renderers of

Guaranteed Pure Lard**Quality Our Hobby for 80 Years**
Milwaukee, Wisconsin.**NORTH PACKING & PROVISION CO.**

MANUFACTURERS NORTH STAR BRAND PORK PRODUCTS

Packers, Jobbers and Exporters of Provisions

New York Office Boston Store General Office and Packing Houses
444 PRODUCE EXCHANGE 87 SOUTH MARKET STREET SOMMERSVILLE, MASS.**C. F. Vissman & Co., Inc.**

Louisville, Ky.

Dressed Beef**Derby Brand****Hams****Bacon****Lard****Straight and Mixed Cars**

Green or Cured Meats

A. H. March Packing Co.**Pork Packers**ASK FOR THE Celebrated Diamond A. H. M. Brand
Hams, Bacon and Lard Known Since 1873 BRIDGEPORT, PA.**John P. Squire & Company**

Established 1842

Pork PackersNEW YORK OFFICE
211 Produce ExchangeP. O. Box 5325
BOSTON, MASS.PACKING HOUSES
Cambridge, Mass.**CHICAGO PACKING COMPANY, Packers**

Union Stock Yards, Chicago, Ill.

Beef Department in personal charge of GEORGE COOK

JACOB DOLD PACKING CO.

Packers and Provisioners



A Full Line of Packing House Products

Animal, Poultry Foods and Fertilizer

Buffalo

Wichita

Omaha

Liverpool



ASK THEM!

ONE HUNDRED of the leading packers and wholesalers of the Middle West, East and South are selling HAMMOND'S



MISTLETOE — KO-KO

and other brands of

Oleomargarine

Let us refer you to some of them—they can tell you interesting things about the possibilities of our line

The G. H. Hammond Co.

CHICAGO, ILL.

Paradise

Brand

Hams Bacon Lard

The Theurer-Norton Provision

Company

CLEVELAND **Packers** OHIO

WHITE LILY BRAND HAMS AND BACON

"Try 'em—they're different"

DUNLEVY-FRANKLIN COMPANY, PITTSBURG, PA.



ESTABLISHED 1884

Hams Bacon Lard

Dry Salt Meats
Green Meats
Sweet Pickled Meats

MILLER & HART, Chicago

The E. KAHN'S SONS CO.

Beef and Pork Packers

"American Beauty" Ham Bacon Lard

Car-load shippers of
Fresh Dressed Beef
and Calves

Send us your inquiries

Cincinnati, Ohio

Boneless Beef and Veal
CAR LOTS BARREL LOTS



742-44 W. 45th Street
CHICAGO

Price Quality Service

T. T. KEANE CO.

Washington
Dressed Beef

General Offices: Hotel Supplies:
619-621 B. St., N. W. 618 Penn Ave., N. W.

Washington, D. C.
Abattoir, Bennings, D. C.

CONRON BROS. COMPANY

One of Greater New York's
Largest Distributors of

Dressed Meats Provisions

Dressed Poultry,
Butter, Eggs, Etc.

Railroad facilities for unloading cars
directly into our houses

If You Are Shipping the Goods We
Handle Get in Touch With Us

Manufacturers of
High Grade Provisions

Under U. S. Government Supervision
U. S. Inspection No. 1009

Ridgefield Brand

Ham, Bacon, Sausages and Lard

Packing House:
643 to 645 Brook Avenue, Bronx

West Harlem Market:
124th Ave. & 131st St., Manhattan

Gansevoort Market:
10th Ave., 13th to 14th Sts.,
Manhattan

Hotel, Steamship & Cut Meat Dept.:
447-449 W. 13th St., Manhattan

Fort Greene Market:
189-191 Ft. Greene Place, Brooklyn

General Offices:

40 Tenth Ave., New York

Cross, Roy, Eberhart & Harris

Postal Telegraph Building

CHICAGO, ILL.

Brokers

Established 1893

Provision Dept.

Handled by practical men in packing-
house buying and selling

A. E. Cross

E. L. Roy

A. L. Eberhart

Lacy J. Lee

Z. K. Waldron

E. L. Hicks, Jr.

Grain Dept.

Siebel C. Harris

Specializes on "Hedging" and
"Spreading" business

MEMBERS:

Chicago Board of Trade
Minneapolis Chamber of Commerce
Winnipeg Grain Exchange
New York Produce Exchange
Duluth Board of Trade

OWNERS AND OPERATORS OF

White City Provision Co.

A modern curing and storage warehouse

David Levi & Company, Beef Packers

Union Stock Yards, Chicago, Ill.

CARLOAD LOTS A SPECIALTY

The most modern and up-to-date Beef Packing Plant in the country.

CONSOLIDATED RENDERING COMPANY

General Office

40 North Market Street

Boston, Mass.

MANUFACTURES TALLOW, GREASE, OLEO OIL AND STEARINE
DEALERS IN HIDES, SKINS, PELTS, WOOL AND FURS

EMIL KOHN, Inc.

Office and Warehouse:
407 East 31st Street
NEW YORK, N. Y.
Caledonia 0115-0124

Ship us a small Consignment and see
how much better you can do. Results
Talk! Information gladly furnished.

Calfskins

Quality

Fair Price



Sausage
and
Ready to Eat Meats

J. M. Denholm Bros. & Co.

Beef and Pork Packers

Manufacturers of the Famous Keystone

Hams, Bacon and Lard

PITTSBURGH, PA.

The International Provision Co.

PACKERS AND EXPORTERS OF

FINE PROVISIONS

33 to 43 Degraw St., BROOKLYN, N. Y.
Cable Address, Hantayork, Brooklyn

HORMEL

GOOD FOOD

**PORK, BEEF
and VEAL**

A Full Line of Fresh and Dry Sausage.

**AUSTIN,
Minnesota**

Choice City Dressed Pork Products

OUR city dressed pork products include all Fresh Pork Cuts, Boiled Ham, Sausage, Supreme Ham and Bacon. For high uniform quality, these products are excelled by none.

JOSEPH STERN & SONS

Branch of the North American Provision Company
616 West 40th Street, New York City

F. G. VOGT & SONS, Inc. Philadelphia, Pa.

Packers of Highest Quality Pork Products

Pure Refined Lard: VOSCO and VALIANT Brands



The Cudahy Packing Company U.S.A.

CHICAGO OMAHA KANSAS CITY SIOUX CITY LOS ANGELES SALT LAKE WICHITA

Puritan Hams—Bacon—Lard

1864

LOUIS PFAELZER & SONS, Inc.

1925

Shippers of Straight and
Mixed Car Loads Beef,
Pork, Lamb and Provisions

UNION STOCK YARDS, CHICAGO, ILL.

DOMESTIC and EXPORT

We specialize in Boneless Meats
and Beef Cuts.
"Sun" Brand Hams, Bacon and Lard

CONSOLIDATED DRESSED BEEF CO., STOCK YARDS PHILADELPHIA
30th and Race Sts.

CAR LOTS SHIPPED TO ANY PART OF THE U. S.

We invite New York and New Jersey butchers to visit us. Philadelphia is only two hours from New York.

The Rath Packing Co., Waterloo, Iowa

Pork and Beef Packers

BLACKHAWK HAMS AND BACON

STRAIGHT AND MIXED CARS OF PACKING HOUSE PRODUCTS

KREY

BEEF AND
PORK PACKERS

ST. LOUIS, U. S. A.

KREY

X-RAY BRAND—HAMS-BACON-LARD

EXPORTERS-SHIPPERS of MIXED CARS-PORK, BEEF & PROVISIONS, FANCY SAUSAGE

Cable Address: KREY, St. Louis. Eastern Representatives: Boston, J. R. POOLE CO.

C. A. Burnette Co.

827-839 W. 22nd St., Chicago, Ill.

Car or Barrel Lots Solicited

Quality

Sausage Material, Beef Hams
Beef Cuts, All Grades

"None Better
in the Country"



Shafer & Company

Lombard St. from 5th to 8th
BALTIMORE, MD.
Howard R. Smith, President

FIDELITY

BRANDS OF

**HAMS BACON
LARD SAUSAGE**

SURELY SATISFY

PIGS' FEET in glass jars
Wonderful Sellers

Made by

T. M. SINCLAIR & CO., Ltd.

Cedar Rapids, Iowa

BRANCH HOUSES—

520 Westchester Ave. 51 South Market St.
New York Boston, Mass.
Portland, Oreg. Seattle, Wash.
Chicago, Ill.

**Oscar Mayer & Co.
Packers**

Approved

**HAMS - BACON
LARD - SAUSAGES**

"Unusually Good"

Chicago Washington Madison
New York Boston Milwaukee

Brennan Packing Co.

PORK PACKERS

Quality Our Hobby

Write or Wire Us for Prices

Cor. Thirty-ninth St.
and Normal Ave.

U. S. YARDS
CHICAGO

Wilmington Provision Co.

Wilmington, Delaware

Slaughterers of

Hogs, Cattle, Lambs, Calves

Manufacturers of

Fine Sausage

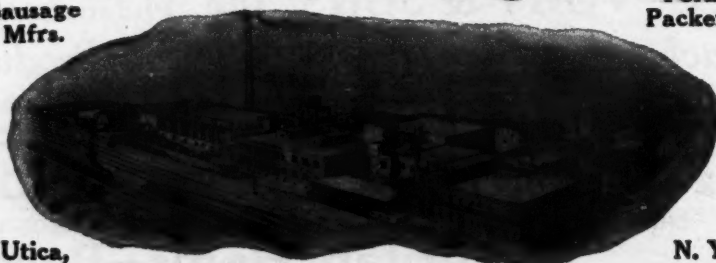
U. S. Government Inspection



C. A. Durr Packing Co.

Sausage
Mfrs.

Pork
Packers



Utica,

N. Y.

GUGGENHEIM BROS.

CHICAGO, ILL.

U. S. YARDS

Dressed Beef

High Grade Boneless Beef Cuts—Sausage Materials and Beef Hams

BARREL BEEF — CASINGS, ETC.

—Export—

J. S. HOFFMAN COMPANY, Inc.

EXPORTERS—IMPORTERS

CHEESE - SAUSAGE - CANNED MEATS

CHICAGO

WE HAVE BUILT OUR REPUTATION ON:—QUALITY AND PRICE

NEW YORK

The J. & F. Schroth
Packing Co.
Cincinnati, Ohio

**FOUNTAIN
1871 BRAND 1925
PRODUCTS**

Carload Shippers of
Green, Sweet Pickle and
Dry Salt Meats

They Sell on Sight
Frankfurters
Corned Beef Boiled Ham
Head Cheese Meat Loaf
Tongue, Bacon, Bolognas

Otto Stahl's
"Ready to Eat Meats"

Delicious!

Delicatessens—Meat Markets—Food Shops Served
3rd AVE. AT 127th ST., NEW YORK



Classified Advertisements

Advertisements under this head \$2.00 per inch per insertion.
Remittance must accompany order.

Men Wanted

Experienced Casing Salesman

Casing salesman wanted. Old established casing house requires services of experienced casing salesman to cover southwestern territory. Must have wide experience in all branches of casing industry. State age, experience and full particulars. W-911, The National Provisioner, Old Colony Bldg., Chicago, Ill.

Salesmen Wanted

Wanted, two good salesmen to sell a high grade line of food products; those having had experience calling on retail and jobbing trade. Give full particulars and references. W-914, The National Provisioner, Old Colony Bldg., Chicago, Ill.

Salesmen Wanted

Reliable salesmen, meat selling experience. Must have past record. References and bond required. Salary and expenses. Do not waste our time and yours if you haven't satisfactory past record selling meat. W-901, The National Provisioner, Old Colony Bldg., Chicago, Ill.

Curing Foreman Wanted

Wanted, foreman for our sweet pickle and dry curing department. Must be man capable of handling men. Must also furnish good references. We guarantee steady work the year around with plenty of opportunity for the future and good wages. Albany Packing Co., Inc., P. O. Box 408, Albany, N. Y.

Positions Wanted

By-Products Man Wants Place

Age 25; married; 14 years experience with big and small packers in capacity of sales manager of by-products. Well informed in sale and manufacture of all animal and poultry feeds. Familiar with tallow, greases, glue stocks, hair and sausage casings. Available soon. W-906, The National Provisioner, Old Colony Bldg., Chicago, Ill.

Working Sausage Foreman

First-class sausage maker with broad experience in all branches of the packing house, desires position as working foreman in sausage department; large or small plant. Prefer middle-west or south. W-910, The National Provisioner, 15 Park Row, New York City.

Position as Superintendent

Wanted, position as superintendent with small packer. Have had twenty-five years experience. Can furnish best of references. W-915, The National Provisioner, Old Colony Bldg., Chicago, Ill.

Side Line for Meat Salesman

Want salesman calling on Western packing house trade to handle profitable side line on commission basis. Address Brooks, W-916, The National Provisioner, 15 Park Row, New York.

Plants for Sale

Middle-West Plant For Sale

Modern plant in middle-west; fine local hog supply; big consuming population. Weekly capacity, 1,200 hogs; also cattle and small stock. Million dollar business last year. Retiring for health reasons; will sell all or part. FS-905, The National Provisioner, Old Colony Bldg., Chicago, Ill.

Well Located Plant For Sale

For sale, packing house. Well located near cities of 150,000 population. Fully equipped with good machinery; doing good business. Capacity, 100 hogs a day. Address M. R. Thackaberry, Sterling, Ill.

Naptha Extraction Plant

For sale, Naptha extraction plant for handling bones and tankage with grinders, power plant, etc. Hafleigh & Company, Philadelphia, Pa.

Hide and Rendering Plant

For sale, hide and rendering plant located in Eastern Pennsylvania, in the heart of a rich farming district with hard roads, good railroad facilities. Rendering plant is located in a substantial building, ideally located, with full and modern equipment for volume production. Now operating successfully. This is a rare opportunity, with easy terms possible to reliable purchaser. FS-912, The National Provisioner, 15 Park Row, New York City.

Equipment for Sale

Fat Melters For Sale

For sale, two Wannenwetsch fat melters, in good condition. Size 5x8 feet. Quaker Soap Co., Secaucus, N. J.

Dry Melter For Sale

For sale, 6,000-lb. capacity dry melter, 4 ft. by 12 ft., cut gear, belt drive, shell and overhead charging arrangement. New. Industrial Iron Works, 349 Van Horne Street, Jersey City, N. J.

Duplex Ice Compressor

For sale, York 45-ton steam driven duplex ice compressor, just removed from a brewery on account of prohibition. \$1,500 on cars. Also three 35-ton machines, same as above, \$1,250 each. Charles S. Jacobowitz, 1382 Niagara Street, Buffalo, N. Y.

Dryer and Melter Parts

For sale, Vulcan & Smith dryer and melter parts. Have purchased all rendering equipment from the Vulcan Iron Works. Industrial Iron Works, Jersey City, N. J.

Equipment Wanted

Presses Wanted

Two Sperry type oil presses with recessed plates, 24" or 30". Give best price and all particulars in first letter. Box 913, The National Provisioner, 15 Park Row, New York City.

Fertilizer Dryer

Fertilizer dryer wanted. Must be rotary type with entire shell revolving. Large size preferred. Must be in good condition. State lowest cash price and where can be seen. W-900, The National Provisioner, 15 Park Row, New York City.

On This Page!

Right now you are likely to find just what you are looking for whether it be a man, job, machine or packing plant.

An "Economizer" For Rendering Plants

Tested
and
Proven



Over
60
in Use

The Bannan Separator
The Bannan Company, Limited
32 Illinois St. Buffalo

A Guide For the Buyer

Classified Index of Advertisers

For Alphabetical Index See Page 65

Air Conditioning Equipment
Atmospheric Conditioning Corp.
Browne, Milton W.

Anhydrous Ammonia
Armour and Co.
Mathieson Alkali Works, Inc.

Architects and Engineers
Anders & Reimers
Burt & Co., M. P.
Gardner & Lindberg
Henschien & McLaren
Packers' Architectural & Engineering Co.
Pine & Munnecke Co.

Attorneys
Dashew, Leon
Dempsey, Frank L.

Bags (Meat)
Wynantskill Mfg. Co.

Baskets (Delivery)
Anderson Box & Basket Co.
Backus Jr. Sons, A.

Baskets (Steel)
Dubuque Steel Products Co.

Boilers (Steam)
Gem City Boiler Co., The

Bones and Waste (Buyers)
Horn & Supply Co.

Boric Acid and Borax
Pacific Coast Borax Co.

Boxes (Wirebound)
General Box Co.

Boxes (Wooden)
Armour and Company
General Box Co.
National Box Co.

Branding Irons
Everhot Mfg. Co.
Schneider Mfg. Co., Geo. J.

Brokers
Carter, Fred B.
Cross, Roy, Eberhart & Harris
Davidson Commission Co., The
Dyer, Arthur
Flash Co., The Edward
Geck, Inc., D.
Hale Co., H. P.
Hanley & Sons, T. E.
Jackle, Geo. H.
Knowles, James
Kouterick, Chas. D.
Packinghouse By-Products Co.
Riley, Jr., C. W.
Rogers, F. C.
Vincent & Co.

Calcium Chloride
Solvay Process Co.

Calf Rennets
Chr. Hansen's Laboratory, Inc.

Cans (Lard)
American Can Co.
Brecht Co., The
Enterprise Stamping Co.
Heekin Can Co.
United States Can Co.
Wheeling Can Co.

Cans (Meat)
American Can Co.

Cartons
National Carton Co.

Casings (Sausage)
American Casing Co.
Armour and Company
Bechstein & Co.
Berg Casing Co., J. H.
Borchmann & Stoffregen
Brand & Sons, M.
Brecht Co., The
British Casing Co.
California By-Products Co.
Casings Produce Co.
Consolidated By-Products Co.
Early & Moor, Inc.
Ettlinger & Co., Inc., M.
Independent Casing & Supply Co.
Irish Casing Co.
Levi & Co., Inc., Berth.
Levi & Co., Harry
Los Angeles Casing Co.
Massachusetts Importing Co.
Neely, Roy L.
New York Butchers' Supply Co.
Oppenheimer & Co., S.
Oppenheimer Casing Co.
Patent Casing Co.
Schweishelmer & Fellerman

Casks (Curing)
Bott Bros. Mfg. Co.

Cheese (Mfgs.)
Brookshire Cheese Co.
Hoffman Co., Inc., J. S.

Chemicals
Battelle & Renwick
Mathieson Alkali Works, Inc.
Nitrate Agencies Co.
San Francisco Salt Refinery

Chemists
Chemical & Engineering Co.
Hall, Lloyd A.

Cleansing Materials
Armour and Co.
Swift & Co.

Containers (Fibre)
American Can Co.

Containers (Ham)
Allbright-Nell Co.
Ham Boiler Corp.

Containers (Steel)
Dubuque Steel Products Co.

Containers (Sausage)
Mono Service Co.

Containers (Wooden)
National Woodenware Co.
General Box Co.

Cooking Containers
Ham Boiler Corp.

Cooler Doors
Jamison Cold Storage Door Co.

Crushing Machinery
Easton Engineering & Machine Co.
Stedman Foundry & Machine Works
Mechanical Manufacturing Co., The
Williams Patent Crusher & Pulv. Co.

Curing Equipment
Broz Joint Aerator

Curing Materials
Battelle & Renwick
Diamond Crystal Salt Co.
Laudenslager, Inc., J. K.
Nitrate Agencies Co.
San Francisco Salt Refinery

Cutlery
Chatillon & Sons, John

Doors (Cold Storage)
Cincinnati Butchers' Supply Co., The
Jamison Cold Storage Door Co.
Stevenson Cold Storage Door Co.

Drums (Lard)
American Can Co.
Dubuque Steel Products Co.
Enterprise Stamping Co.
United States Can Co., The
Wheeling Can Co.

Elevators (Steam Hydraulic)
Ridgway & Son Co., Craig

Evaporators
Swenson Evaporator Co.

Expellers (Crackling)
Anderson Co., V. D.
Mechanical Manufacturing Co., The

Flooring Materials
Johns-Manville Co.

Gas Reducers
Hill Mfg. Co.

Ham Boilers
Ham Boiler Corporation
Packers Machinery & Equipment Co.
Rispeil & Co., A.

Hair (Hog)
Wilkins Bros.

Hides and Calfskins
Kohn, Inc., Emil

Hog Dehairing Machinery
Allbright-Nell Co., The
Brecht Co., The
Cincinnati Butchers' Supply Co., The
Kramer, L. A.

Ice Making Machinery
Frick Co.
York Manufacturing Co.

Insulating Materials
Johns-Manville, Inc.
United Cork Cos.
Wicke & Co., A. C.
Livezey, John R.

Insulation (Cork)
Cork Import Corp.
United Cork Co.

Killing Equipment
Allbright-Nell Co., The
Brecht Co., The
Cincinnati Butchers' Supply Co., The
Mechanical Manufacturing Co., The

Lard Refining Machinery
Allbright-Nell Co., The
Brecht Co., The
Cincinnati Butchers' Supply Co., The
Mechanical Manufacturing Co., The

Meat Packers

Allied Packers, Inc.
Arbogast & Bastian Co.
Armour and Co.
Arnold Bros., Inc.
Boyd, Lunham & Co.
Brennan Packing Co.
Burnette Co., C. A.
Chicago Packing Co.
Columbus Packing Co., The
Consolidated Dressed Beef Co.
Corkran, Hill & Co.
Cudahy Packing Co., The
Danahy Packing Co.
Decker & Sons, Jacob E.
Denholm Bros. & Co., J. M.
Dold Packing Co., Jacob
Dunlevy-Franklin Co.
Durr Packing Co.
East Side Packing Co.
Felin & Co., Inc., John J.
Greenwald Packing Co.
Guggenheim Bros.
Hammond & Co., G. H.
Hately Bros. Co.
Heil Packing Co.
Hetzl & Co.
Hornel & Co., George A.
Independent Packing Co.
International Provision Co.
Kahn's Sons Co., The E.
Keane Co., T. T.
Kern, Inc., George
Kingan & Co.
Krey Packing Co.
Layton Co., The
Levi & Co., David
McMillan Co., J. T.
Manaster & Bro., Harry
March Packing Co., A. H.
Mayer & Co., Oscar
Miller & Hart
Morrell & Co., John
Morris & Co.
North Packing & Provision Co.
Omaha Packing Co.
Pfaffel & Sons, Inc., Louis
Pittsburgh Provision & Packing Co.
Rath Packing Co.
Rehe & Brother
St. Louis Independent Packing Co.
Schroth Packing Co., J. & F.
Schludenberg Wm., T. J. Kurlde Co.
Shaffer & Co.
Sinclair & Co., Ltd., T. M.
Springfield Provision Co.
Squire & Co., John P.
Stahl, Inc., Otto
Stern & Sons, Joseph
Sullivan Packing Co.
Superior Packing Co.
Swift & Co.
Theurer-Norton Provision Co., The
United Dressed Beef Co.
Vissman & Co., Inc., C. F.
Vogt & Sons, Inc., F. G.
Wilmington Provision Co.

Motor Trucks

Autocar Co., The
Ford Motor Co., The
General Motors Truck Co.
International Harvester Co. of America

Motors (Electric)

Fairbanks, Morse & Co.
Westinghouse Electric & Mfg. Co.

Oil Refiners (Animal)
United Dressed Beef Co.

Oils (Cooking)
Aspegren & Co., Inc.
Blanton Co., The

Oils (Vegetable)
Aspegren & Co., Inc.
Blanton Co., The
Procter & Gamble Co., The

Oleomargarine Manufacturers
Blanton Co., The
Hammond Co., G. H.
Swift & Co.

Order Buyers (Livestock)

Bangs, Berry & Terry
Kennett-Murray
Knight & Sons, Henry
Murphy Co., J. W.
Schwartz-Feaman-Nolan Co.

Packinghouse Equipment

Allbright-Nell Co.
Best & Donovan
Brand & Sons, M.
Brecht Co., The
Cincinnati Butchers' Supply Co., The
Globe Co., The
Gloekler Co., Bernard
Kaeslin Bros.
Mechanical Mfg. Co., The
Morrison Company, William G.
Neil & Co., E. F.
Packers Machinery & Equipment Co.

Paint

Sargent Paint Co., Harry

Pipe Coils (Iron)
Rempe Company

Paper (Wrapping)

Du Pont De Nemours Co., E. I.
Kalamazoo Vegetable Parchment Co.
Paterson Parchment Paper Co.

Presses (Lard and Tankage)

Berrigan, J. J. & Son

Presses (Expeller)

Anderson Co., V. D.

Presses (Filter)

Perrin & Co., Wm. R.

Presses (Hydraulic)

Berrigan, J. J. & Son
Dunning & Boschert Press Co.
Hydraulic Press Mfg. Co., The
Southwark Foundry & Machine Co.
Thomas-Albright Co.

Provisioners

Allied Packers, Inc.
Armour and Co.
Conron Bros. Co.
Dold Packing Co., Jacob
Swift & Co.

Pumps

Davidson Co., M. T.

Refrigerating Machinery

Arctic Ice Machine Co.
Brecht Co., The
Frick Co.
Vilter Mfg. Co., The
York Manufacturing Co.

Renderers

Consolidated Rendering Co.

Rendering Machinery

Allbright-Neil Co., The
American By-Products Machinery Co.
Anderson Co., V. D.
Bannon Co., Ltd., The
Berrigan & Son, J. J.
Brecht Co., The
Cincinnati Butchers' Supply Co., The
Kalamazoo Boiler Co.
Mechanical Mfg. Co., The
Southwark Foundry & Machine Co.

Retainers (Ham)

Allbright-Neil Co., The
Ham Boiler Corp.
Rispel & Co., A.

Salt

Diamond Crystal Salt Co.

Salt (Smoked)

Smoked Products Co.

Sausage Flour

Griffith Laboratories, The

Sawdust

Sawdust Sales Co.

Sausage Makers

Armour and Co.
Dold Packing Co., Jacob
Mutual Sausage Co.

Sausage Making Machinery

Cincinnati Butchers' Supply Co., The
Cleveland Klean-Kut Mfg. Co.
Day Co., J. H.
Enterprise Manufacturing Co.
Hottmann Machine Co.
Mechanical Manufacturing Co., The
Sander Mfg. Co.
Smith's Sons Co., John E.

Sausage Molds

Sausage Mold Corp.
United Steel & Wire Co.

Scales

Chatillon & Sons, John
Fairbanks Morse & Co.
Toledo Scale Co., The

Seasoning (Sausage)

Bell Co., Wm. G.

Sewage Screens

Green Bay Foundry & Machine Wks.

Slicing Machines (Bacon)

Link Belt Co.

Smokehouse Equipment

Aircblast Corp.
Packers Machinery & Equipment Co.
Allbright-Neil Co.

Spices

Laudenslager, Inc., J. K.
Thomson & Taylor Co.
Woolson Spice Co.

Stockinet Smoking Process

Keeley, Thomas F.

Tanks (Steel)

Acme Engineering Co.
Koven & Bro., L. O.

Tanks (Wooden)

Kalamazoo Tank & Silo Co.

Temperature Instruments

Am. Schaeffer & Budenberg Corp.
Powers Regulator Co., The
Taylor Instrument Co.

Traffic Adviser

Skipworth, E. W.

Trucks (Meat)

Allbright-Neil Co., The
Brecht Co., The
Cincinnati Butchers' Supply Co., The
Globe Co., The
Koven & Bro., L. O.
Mechanical Mfg. Co., The
Neil & Co., E. F.

Trucks (Motor)

Autocar Co., The
Ford Motor Co., The
General Motors Truck Co.
International Harvester Co. of America

Vinegars

Callahan & Co., A. P.

Weighing Machines

Toledo Scale Co.

F. C. ROGERS

BROKER

Provisions

Philadelphia Office:
Ninth & Noble Streets

New York Office:
New York Produce Exchange

VINCENT & CO., INC.

Brokers
Packaginghouse Products
Specializing Carload Lots
Wire us your offerings
JACKSONVILLE, FLA.

JAMES KNOWLES

Broker
Provisions and all
Packing House Products
20 Blackstone St., **BOSTON** Cross Code

Fred B. Carter

BROKER
Packing House Products
24 So. Delaware Ave.
Philadelphia, Penna.

H.P. HALE CO., BROKERS

BEEF and PORK
PACKING HOUSE PRODUCTS
126 STATE ST. BOSTON, MASS.

Cable Address BYDUCTS00.

Packing House By-Products Co., Inc.
40 Rector Street, New York
Tallow, Grease, Hair, Horns,
Hoofs, Bones, Tankage,
Rough Ammoniates

ARTHUR DYER

BROKER

318-320 Produce Exchange
New York, N. Y.

Specialties: All packing house product; all
canned goods.
Codes: Armusky's Cream.
Territory Covered: New York City and ad-
jacent.
References: Anyone and everyone who knows
me; Battery Park National Bank.
Established twenty years and, like Johnnie
Walker, still going strong. On the base for
more business of the straight, clean-hitting
style. No curves or spit balls or anything
of that sort.

GEO. H. JACKLE

BROKER

40 Rector St. NEW YORK

Tankage	Blood
Liquid Stick	Bones
Bone Meal	Hoofs
Cracklings	Horns

Let Me Sell Your By-Products
for You

Hog Hair Bought

WILKINS BROS.

2401 Frederick Avenue
Baltimore, Md.
Mail us samples with lowest quotations.

WIRE

PHONE

D. GECK, Inc.
20 Maiden Lane, NEW YORK Phone John 1519
We intend to become the largest handlers of
CRACKLINGS AND TANKAGE
TALLOW AND GREASES
in these United States. Watch us grow.

Chas. D. Kousterick, Inc.

BUYERS and SELLERS

Cracklings	Greases	Blood
Tankage	Tallows	Bones

23 Beaver Street, New York

The Horn & Supply Co.

Leominster, Mass.

Horns, Hoofs, Horn Tips and Waste
Dealers in
Manufacturers of
Pressed Horn and Hoof

W. P. Battle & Co.

Cotton Seed Products

57 & 58 PORTER BLDG.

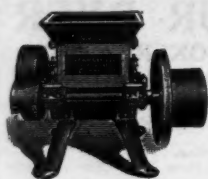
Memphis,

Tenn.

The National Provisioner

\$5.00 per year to foreign countries

\$3.00 per year in U. S. A.



The Wilson No. 14

Bone Crusher

for Fertilizer
Manufacturers

A very durable machine to be
used with the

Dry Rendering Process

to crush beef scrap, crack-
lings, dry and green bone.

Capacity 10,000 to 14,000 lbs. per hour,
weight 3,000 lbs., 30 horse power also
smaller sizes.

Write for catalog and prices

Easton Engineering & Machine Co.

Successor to Wilson Brothers

North Delaware Drive

EASTON, PA., U. S. A.

Dept. N

Fussing with Flues

Won't remedy the prob-
lem of the dwindling
coal pile and the steam-
gauge that is slow to
move up. You can clean
the flues but they'll get
clogged again—and al-
ways at the wrong time.

For steam requirements from
1½ to 30 H.P., install GEM
FLUELESS BOILERS and forget
flues.

Send for Descriptive Bulletin 624

The Gem City Boiler Co.

Dayton

Established 1895

Ohio

Patent applied for



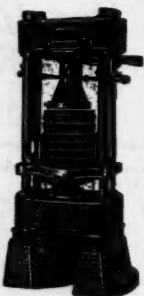
SCRAP PRESS

60 to 900 Tons

At the top in Quality
At the Bottom in Price
Ask us about them

Denning & Boschert Press Co., Inc.
362 West Water St., Syracuse, N.Y., U.S.A.

Established 1872



New Southwark Curb Presses

For Fats, Tallow and Fertilizers, Etc.

Two Column Quick Acting Presses

Write for Special Bulletin on Curb Presses

SOUTHWARK
FOUNDRY AND MACHINE CO.
PHILADELPHIA PA.

100 E. South St.,
Akron, O.

434 Washington Ave.
Philadelphia, Pa.

348 S. Dearborn
Chicago, Ill.



DRYERS--EVAPORATORS--PRESSES
RENDERING TANKS AND
BY-PRODUCT MACHINERY

THE AMERICAN BY-PRODUCTS MACHINERY CO.

26 Cortlandt St., New York

The
National Provisioner

\$3.00 per year

in the

United States

Hydraulic Presses

FOR

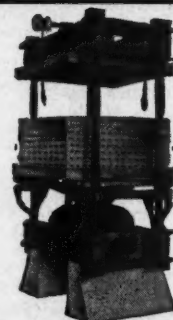
TANKAGE, LARD, TALLOW
SHEEPSKINS and LEATHER

PRESS SUPPLIES

Racks, Cloth, Valves and Packings
Write for catalogue and prices

Thomas-Albright Company

11th and Jefferson Streets
Goshen, Indiana



BONE CRUSHERS

for green, dry or junk bone from
the smallest to the largest pieces
and reduce them to suitable sizes

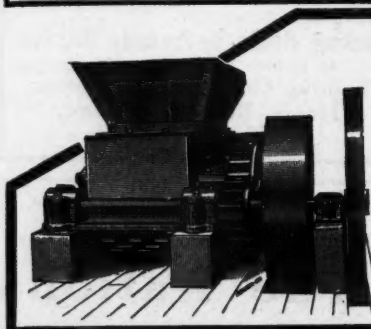
Write for catalog

STEDMAN'S FOUNDRY & MACHINE WORKS

Founded 1834

AURORA, INDIANA

New York Office: The American By-Product
Machinery Co., 26 Courtland St.



A Guide for the Buyer is on pages 62 and 63

Alphabetical Index to Advertisers

A —Airoblast Corporation	5	Horn & Supply Co.	63	Patent Casing Co.	16
Allbright-Nell Co., The	55	Hottman Machine Co.	10	Paterson Parchment Paper Co.	17
Allied Packers, Inc.	55	Hydraulic Press Mfg. Co., The	30	Perrin & Co., Wm. R.	59
American By-Products Machinery Co.	64	I —Independent Casing & Supply Co.	14	Pfaelzer & Sons, Inc., Louis.	44
American Can Co.	14	Independent Packing Co.	54	Pine & Munnecke Co.	54
American Casing Co.	44	International Harvester Co. of America.	66	Pittsburgh Provision & Packing Co.	30
American, Schaefer & Budenberg Corp.	32	International Provision Co.	58	Powers Regulator Co., The	34
Anders & Reimers	8	Irish Casing Co., The	14	Procter & Gamble Co., The	59
Anderson Co., The V. D.	56	J —Jackle, Geo. H.	63	R —Rath Packing Co., The	—
Anderson Box & Basket Co.	40	Jamison Cold Storage Door Co.	42	Refrigerating World	—
Arbogast & Bastian Co.	20	Johns-Manville Co.	—	Rempe Co.	19
Arctic Ice Machine Co., The	55	K —Kaeslin Brothers	12	Ridgway & Son Co., Craig.	44
Armour & Company	33	Kahn's Sons Co., E.	58	Riley, Jr., C. W.	18
Arnold Bros., Inc.	41	Kalamazoo Boiler Co.	51	Rispel & Co.	63
Aspegren & Co., Inc.	—	Kalamazoo Tank & Silo Co.	17	Rogers, F. C.	—
Atmospheric Conditioning Corp	18	Kalamazoo Vegetable Parchment Co.	8	Rohe & Brother	1st cover
Autocar Co.	61	Keane Co., T. T.	58	S —St. Louis Independent Packing Co.	55
B —Bachus, Jr., & Sons, A.	14	Kennett-Murray	37	San Francisco Salt Refinery	12
Bangs, Henry & Terry	36	Kern, Inc., George	56	Sander Mfg. Co.	—
Bannon Co.	61	King & Sons, Henry	6	Sargent Paint Co., Harry G.	51
Battelle & Henwick	1st cover	Knowles, James	63	Sausage Mold Corporation.	1st cover
Battle & Co., W. P.	63	Kohn, Inc., Emil	58	Sawdust Sales	17
Beckstein & Co.	14	Kouterick, Inc., Charles D.	63	Schluderberg, T. J., Kurdie Co., The Wm.	55
Bell Co., The Wm. G.	49	Koven & Brothers, L. O.	19	Schneider Mfg. Co., Geo. J.	6
Berg Casing Co., J. H.	14	Kramer, L. A.	10	Schroth Packing Co., J. & F.	60
Berrigan & Sons, J. J.	43	Krey Packing Co.	59	Schwartz-Feaman-Nolan Co.	36
Best & Donovan	18	L —Laudenslager, Inc., J. K.	51	Schweisheimer & Fellerman.	12
Blanton Co., The	32	Layton Co., The	56	Shaffer & Co.	60
Borchmann & Stoffregen	14	Levi & Co., Inc., Berth.	15	Sinclair & Co., Ltd., T. M.	60
Bott Brothers Mfg. Co.	18	Levi & Co., David	58	Skipworth, E. W.	4
Boyd, Lunham & Co.	54	Levi & Company, Harry	18	Skipped Products Co.	17
Brand & Sons, M.	14	Link Belt Co.	11	Solvay Process Co., The	—
Brecht Co., The	2nd cover	Livzey, John R.	41	Southwark Foundry and Machine Co.	64
Brecht Co., The	16	Los Angeles Casing Co.	14	Springfield Provision Co.	56
Brennan Packing Co.	60	M —McMillan Co., J. T.	55	Squire & Company, John P.	56
British Casing Co.	16	Manaster & Bro., Harry	54	Stahl, Inc., Otto	60
Brookshire Cheese Co., The	3	March Packing Co., A. H.	56	Stedman's Foundry & Machine Works.	64
Browne, Milton W.	17	Massachusetts Importing Co.	14	Stern & Sons, Joseph	59
Broz Joint Aerator	18	Mathieson Alkali Works, Inc.	13	Stevenson Cold Storage Door Co.	40
Burnette Co., C.	59	Mayer & Co., Oscar	60	Superior Packing Co.	58
Burt & Co., M. P.	44	Mechanical Mfg. Co.	3rd cover	Sullivan Packing Co.	55
C —California By-Products Co.	14	Miller & Hart	58	Swenson Evaporator Co.	24
Callahan & Co., A. P.	46	Mono Service Co.	8	Swift & Company	4th cover
Carter, Fred B.	62	Morrell & Co., John	31	T —Taylor Instrument Co.	—
Casings Produce Co., Inc.	16	Morris & Co.	37	Theurer-Norton Provision Co.	57
Chatillon & Sons, John	8	Morrison Co., W. G.	37	Thomas-Allbright Co.	64
Chemical & Engineering Co.	56	Murphy Co., J. W.	58	Thomson & Taylor Co.	17
Chicago Packing Co.	7	Mutual Sausage Co.	58	Toledo Scale Co.	—
Cincinnati Butchers' Supply Co., The	10	N —National Box Co.	1st cover	U —United Cork Companies	12
Cleveland Kleen-Kut Mfg. Co., The	56	National Carton Co.	8	United Dress Beef Co.	54
Columbus Packing Co., The	58	Neely, Roy L.	27	United States Can Co.	8
Conron Bros. Co.	58	Nell & Company, B. F.	10	United Steel & Wire Co.	12
Consolidated By-Products Co.	59	New York Butchers' Supply Co.	14	V —Vilter Mfg. Co., The	—
Consolidated Dressed Beef Co.	58	Nitrate Agencies Co.	17	Vincent & Co., Inc.	63
Consolidated Rendering Co.	41	North Packing & Provision Co.	56	Vissman & Co., Inc., C. F.	56
Cork Import Corp.	54	O —Omaha Packing Co.	—	Vogt & Sons, Inc., F. G.	59
Corkran, Hill & Co.	58	Oppenheimer & Co., S.	14	W —Wheeling Can Co.	—
Cross, Roy, Eberhart & Harris.	59	Oppenheimer Casing Co.	14	Whiting & McMurray	36
Cudahy Packing Co., The	54	P —Pacific Coast Borax Co.	18	Wicke Mfg. Co., A. C.	17
D —Danahy Packing Co.	44	Packers Architectural & Engineering Co.	44	Wilkins Bros.	63
Dashew, Leon	56	Packers Machinery & Equipment Co.	6	Williams Patent Crusher & Pulv. Co.	60
Davidson Commission Co.	44	Packhouse By-Products Co., Inc.	63	Wilmington Provision Co.	12
Davidson Co., M. T.	56	R —Rath Packing Co., The	59	Woolson Spice Co.	16
Day Co., The J. H.	44	S —St. Louis Independent Packing Co.	55	Wynantskill Mfg. Co.	—
Decker & Sons, Jacob E.	58	San Francisco Salt Refinery	12	Y —York Manufacturing Co.	41
Dempsey, Frank L.	57	Sander Mfg. Co.	—		
Denholm Bros. & Co., J. M.	57	Sargent Paint Co., Harry G.	51		
Diamond Crystal Salt Co.	6	Sausage Mold Corporation.	1st cover		
Dold Packing Co., Jacob	57	Sawdust Sales	17		
Dubueque Steel Products Co.	57	Schluderberg, T. J., Kurdie Co., The Wm.	55		
Dunlevy-Franklin Co.	57	Schneider Mfg. Co., Geo. J.	6		
Dunning & Boschert Press Co., Inc.	9	Schroth Packing Co., J. & F.	60		
Du Pont De Nemours & Co., E. I.	60	Schwartz-Feaman-Nolan Co.	36		
Durr Packing Co., C. A.	60	Schweisheimer & Fellerman.	12		
Dyer, Arthur	63	Shaffer & Co.	60		
E —Early & Meor, Inc.	14	Sinclair & Co., Ltd., T. M.	60		
East Side Packing Co.	54	Skipworth, E. W.	4		
Easton Engineering & Machine Co.	64	Skipped Products Co.	17		
Enterprise Mfg. Co. of Pa., The	6	Solvay Process Co., The	—		
Enterprise Stamping Co.	—	Southwark Foundry and Machine Co.	64		
Ettlinger & Co., Inc., M.	14	Springfield Provision Co.	56		
Everhot Mfg. Co.	4	Squire & Company, John P.	56		
F —Fairbanks, Morse & Co.	54	Stahl, Inc., Otto	60		
Fellin & Co., Inc., John J.	34	Stedman's Foundry & Machine Works.	64		
Flash Co., The Edward	—	Stern & Sons, Joseph	59		
Ford Motor Co.	—	Stevenson Cold Storage Door Co.	40		
Fort Worth Laboratories	—	Superior Packing Co.	58		
Frick Company	—	Sullivan Packing Co.	55		
G —Gardner & Lindberg	44	Swenson Evaporator Co.	24		
Geck, Inc., D.	63	Swift & Company	4th cover		
Gem City Boiler Co.	64	T —Taylor Instrument Co.	—		
General Box Co.	—	Theurer-Norton Provision Co.	57		
General Motors Truck Co.	—	Thomas-Allbright Co.	64		
Globe Co., The	65	Thomson & Taylor Co.	17		
Gloekler Co., Bernard	49	Toledo Scale Co.	—		
Green Bay Foundry & Machine Works.	56	U —United Cork Companies	12		
Greenwald Packing Co.	60	United Dress Beef Co.	54		
Griffith Laboratories	—	United States Can Co.	8		
Guggenheim Bros.	60	United Steel & Wire Co.	12		
H —Hale Co., H. P.	63	V —Vilter Mfg. Co., The	—		
Ham Boller Corporation	11	Vincent & Co., Inc.	63		
Hammond Co., The G. H.	57	Vissman & Co., Inc., C. F.	56		
Hanley & Co., T. E.	17	Vogt & Sons, Inc., F. G.	59		
Hansen's Laboratory, Inc., Chr.	56	W —Wheeling Can Co.	—		
Hately Bros. Co.	56	Whiting & McMurray	36		
Heekin Can Co.	55	Wicke Mfg. Co., A. C.	17		
Hell Packing Co.	44	Wilkins Bros.	63		
Henschien & McLaren	56	Williams Patent Crusher & Pulv. Co.	60		
Hetzel & Company	60	Wilmington Provision Co.	12		
Hill Manufacturing Co.	60	Woolson Spice Co.	16		
Hoffman Co., Inc., J. S.	60	Wynantskill Mfg. Co.	—		
Hormel & Co., Geo. A.	59	Y —York Manufacturing Co.	41		

A Super-Sanitary Belly Curing Box Without an Equal



Box is made of No. 12 steel, galvanized after fabrication. Welded seams. Corners and bends well rounded. No bolts or rivets used, making the inside perfectly smooth and a most desirable box to use.

Cover is made of 1"x6" D. & M. odorless white pine, compression strips are nailed from the outside which eliminate rust contamination from products. Fitted with durable galvanized closing hardware.

Size 24"x36"x21".

Capacity about 625 lbs.

Write for our Belly Box proposition

The Globe Company

822-26 W. 36th Street
Chicago



The Harvester aim—low-cost hauling

ALMOST a century ago—in 1831 to be exact—the first of the Harvester Company's products began to build a reputation that was to extend through every country of the world. Since then other products have followed, deserving in every instance to be members of this famous line.

Twenty years ago motor trucks were added. During the years that followed, the International organization has played a steadily constructive part in the progress of motor transportation.

The mechanical excellence of International Trucks has advanced in keeping with the stand-

ards set by other products of this Company throughout its history.

Today the accumulated International experience is evident in outstanding features of design, such as the life-guaranteed ball-bearing crankshaft, the removable cylinders, steer-easy steering gear, and auxiliary rear springs. And the International reputation is reflected in the fact that the entire capacity of three great factories is required for the manufacture of International Trucks.

Good trucks for twenty years—better trucks now than ever!

The International line includes a Speed Truck for 2000-pound loads; Heavy-Duty trucks ranging from 3000 to 10,000 pounds, maximum capacities; and Motor Coaches for all requirements. We have 111 company branches, scattered from coast to coast—the farther you go from one the nearer you get to another. This is the largest company-owned truck service organization in the world. Write for catalogue.

INTERNATIONAL HARVESTER COMPANY

606 SO. MICHIGAN AVE.

OF AMERICA
(INCORPORATED)

CHICAGO, ILL.

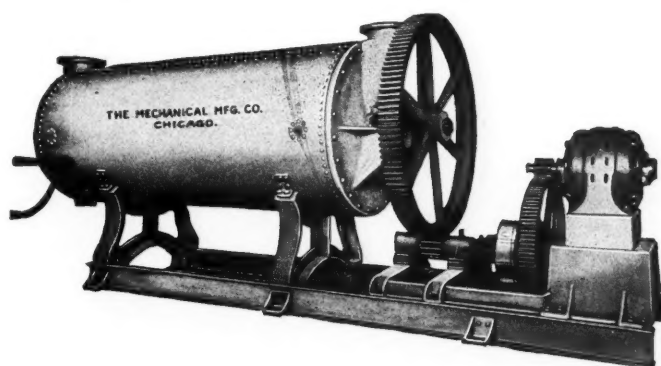
INTERNATIONAL HARVESTER TRUCKS COMPANY

What Is the Reason

for the continued popularity of
the Mechanical Dryer shown by
so many new and repeat orders?

There Are a Number of Reasons

Extra Heavy Construction—Greater Strength—
Larger Capacity—Absence of Breakdowns—
Continuous Service—Greater Efficiency—
Longer Life and Many Others



When considering the purchase of a machine of such importance you should have all of the facts. Your own interests will be served best by instructing the Mechanical Mfg. Co. to get out one of these popular machines for you, too.

*When You Think of a Dryer Think of "Mechanical"
and Write for Full Particulars*

THE MECHANICAL MANUFACTURING COMPANY

"If It's for the Packinghouse—We Make It" Pershing Road and Loomis St., CHICAGO, ILL.



(Above) A portion of the sky-line of bustling down-town Seattle.



(At left) The Swift & Company branch house which supplies Seattle's needs.

Swift Service Covers the far Corners of the Country

Seattle, in the northwest corner of the United States, is one of the nation's fast-growing towns. It has been for some time a leading seaport and commercial center, and has also become an important manufacturing city. Furniture factories, iron mills, fish canneries, and meat packing plants aid the growth and progress of this thriving community.

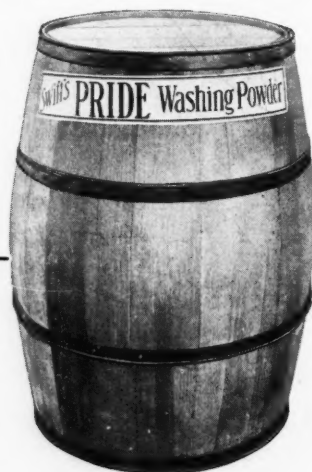
Swift & Company early realized the possibilities of this northwest region, and established branch houses there. The Seattle branch is well equipped to meet the local needs. Seattle packers may obtain from it the cleaning agent that will solve their sanitation problems—

Swift's Pride Washing Powder

This laboratory-tested soap powder was developed through numerous practical demonstrations to meet the specific needs of the packer.

Wherever your packing plant may be located, there is a Swift & Company branch house near at hand ready to serve you.

Order a trial barrel of Pride Washing Powder for your plant. It will save you time, labor, and money.



Swift & Company
Soap Department
Chicago

**Swift's Pride
Washing Powder**

For all packing house cleaning.

**Swift's Pride
Washing Powder**

For all packing house cleaning.

